

# Bodegas Juan Piñero, S.L.



## D.O. Overview :

**Under Vine** : 7,000 ha (17,297 ac)

**Vineyard Elevation Range** : 11-83 m  
(36-272 ft)

**Climate** : Predominantly Mediterranean  
with diverse microclimates

**Soil Types** : Chalk composition (Albariza)

**Primary White** : Palomino, Pedro Ximénez,  
Moscatel

## ORIGIN

D.O. Jerez-Xérès-Sherry  
Sanlúcar | Andalucía, Spain

## DESIGNATION

Manzanilla Pasada Maruja

## VARIETIES

100% Palomino Fino grown on "albariza" soil  
in Pago del Hornillo, Sanlúcar de Barrameda.

## ALCOHOL

16%

## PROCESS

Very old Manzanilla, from the sacristy of the  
bodega. Barrel topping is done traditionally, by  
hand, using a jarra (pitcher) and canoa (canoe  
shaped funnel). This Manzanilla is so old it only  
sees flor for a few weeks per year. It is taken from  
the last row of the solera (which has 8 criaderas).

## TASTING

A golden yellow Manzanilla, with honey and  
cinnamon notes, high salinity, and extremely  
long finish.

## WINERY

The history of this little bodega began in 1992, when  
Juan Piñero acquired a disused 100 year old bodega  
in the lower town of Sanlúcar; an area long famed for  
its Manzanilla. After repairs to the production and  
cellar space, and the purchase of some 1800 used  
casks and 400 casks of Manzanilla solero,  
production started on a range of sherries. A second  
bodega in Jerez was added in 2007, allowing the  
production of Fino and Oloroso sherries to complete  
the range. This is a fairly small bodega. In the typical  
style, high roofs and windows facing east and west  
take advantage of the winds and ranks of barrels  
stretch into the dim coolness.