

BODEGA MANUEL ARAGÓN FINO GRANERO

100% Palomino Fino. Straw yellow to pale gold wine. Sharp and delicate aromas with light hints of almonds and notes of fresh bread dough and herbs from the countryside. Very dry, delicate and light; with an aftertaste in which almond memories return, leaving a pleasant sensation of freshness. Ideal wine for an aperitif and accompaniment to all types of tapas, especially olives, nuts and Iberian ham. Ideal accompaniment to seafood and fish, cooked or raw, especially those with a marked saline flavor. It is perfect to accompany white poultry dishes with notable acidity such as salads with vinaigrette, marinades, as well as cold soups such as gazpacho or white garlic. Practicing Organic.



From the Pago Marquesado Estate vineyard in the village of Chiclana de la Frontera, Sherry Country, Andalucía, Spain. Planted in 1990. The soils are Chalky albariza barajuela. The grapes are hand-picked in small baskets with great care to avoid oxidation, directly pressed, and spontaneously fermented with native yeasts in stainless steel at a low temperature. After fortification to 15% ABV with neutral grape spirits, it spends 6-7 years aging biologically under a continuous veil of *flor* in very old barrels in a bodega located just 800 meters from the Gulf of Cádiz. Moved in the traditional way, through the solera manually, utilizing gravity and the traditional tools of the canoa, jarra, sifón, and rociador. It is cold stabilized and very lightly fined with bentonite before bottling.

Bodega Manuel Aragón is a historic family winery founded in 1795, firmly rooted in the traditional, working-class Sherry culture of Chiclana de la Frontera. Chiclana is an ancient, whitewashed village located in the Bay of Cádiz, 12 miles southeast of the city of Cádiz. Chiclana's vineyards are the southernmost in the Marco de Jerez. Chano Aragón, the current winery head and oenologist is a direct descendant of its founder, Pedro Aragón Morales. The story of Manuel Aragón is that of a fierce defender of the historical culture of the region and its quality, handcrafted wines. The bodega lies just 800m from the ocean, separated only by pine trees. It also benefits from the Levante wind, a warm current that flows west through the Strait of Gibraltar. Palomino vineyards are planted in chalky *albariza barajuela* soils in the same direction as the Levante wind. The secret to quality that sets Manuel Aragón apart from most of the wineries in the Sherry region begins with the unique fact that they own 9ha of their own vineyards, which viticulturist Juan Manuel Tocino farms organically. Utilizing a traditional method to fertilize their vineyards, they recycle the pomace produced from winemaking back into the soil after the grapes have been pressed. Manuel Aragón has vineyards located in the Pagos Campano, Cañadillas, and Marquesado.

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Tasting Note:

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Shelf Talker:

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