

SHERRY-JEREZ-XERES-MANZANILLA

HEREDEROS DE ARGÜESO
SANLÚCAR DE BARRAMEDA


OVERVIEW | The bodegas de Herederos de Argüeso was founded in 1822 by Don Leon de Argüeso y Argüeso, who moved south from his home town of Arika, near Burgos in Northern Spain, to the much warmer climate of Andalucia. The town of Sanlucar de Barrameda, whose vineyards lay on albariza chalky soil, has its own unique micro-climate influenced by the moist warm breeze of the Atlantic. In moving to his new home, Argüeso bought a warehouse and dedicated himself to winemaking, with a strong specialization in the production of manzanilla. Over time, he acquired new vineyards and incorporated other wineries in the area, allowing a gradual increase and a gradual consolidation in the geographical area covered by the province of Cadiz, and in general Western Andalusia.

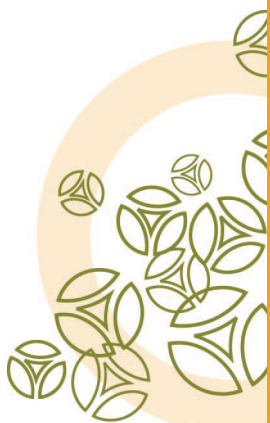
VINEYARD/CELLAR PRACTICES | Currently, Herederos de Argüeso (Heirs of Argüeso) is one of the largest producers of manzanilla in the region, maintaining the same high quality and artisanal processes used in the beginning. For this reason, this institution has a staff of twenty employees with extensive industry experience, has facilities located since its beginnings in the town of Sanlucar de Barrameda (the most temperate of the three Atlantic coast regions) with a total area of 20,000 m² divided between offices and warehouses and has about 100 ha of plantations de viñedos, de los cuales 70 Ha. son de propiedad. of vineyards, of which 70 hectares are owned.

WINES | NV San Leon Clasica Manzanilla - 100% palomino. Sugar: less than 3 grams per liter. Total acidity: between 4,20 and 4,80. Dry, broad mouthfeel, and very complex. Ages for an average of 5 years.

NV Argueso Amontillado - 100% palomino. Sugar: less than 10 grams per liter. Total acidity: between 4,20 and 4,80. Dry, delicate, and very complex. Ages for an average of 10 years.

NV Argueso Oloroso - 100% palomino. Sugar: 35-50 grams per liter. Total acidity: between 4,20 and 5,30. Mildly sweet, nutty, and slightly oxidized. Ages for an average of 5 years.

NV Argueso PX - 100% pedro ximenez grape. Sugar: 160-190 grams per liter. Total acidity: between 4,80 and 5,20. Ages for about 5 years in American oak. Nutty, sweet spice and raisin aromas. The palate is rich and chewy.



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