

Hola España!

I attended a trade tasting conducted by The Spanish Acquisition mainly because I was very keen to taste the palomino de flor wines of Callejuela. The palomino de flor style involves ageing unfortified dry palomino wine in barrel under a mere whisp of flor for a few months. The Callejuela dry whites are made from grapes grown on the albariza (chalk-dominated) soils of Sanlucar, and show hints of manzanilla sherry character without the obvious aldehydes.

The palomino de flor wines were fascinating, but, as I discovered, there was much more of interest.

2017 Callejuela Palomino Blanco de Hornillos This wine is dry palomino made without any flor influence. It's fresh, dry, comparatively delicate and varietal, but without significant complexity. Refreshing if served well chilled. (\$36.00) ★★☆☆

2017 Callejuela Palomino de Flor La Hacienda de Doña Francisca Pago Callejuela The nose is gorgeously complex, showing some of the "salinity" associated with manzanilla sherry. It's an opulent, textural dry white that delivers delightful flavour and tactile sensations. (\$64.00)

Note: A pago is a single site. ★★★★★

The Callejuela wines have just arrived in Australia. Retail prices are approximate. Contact The Spanish Acquisition for retail outlets.
tsa@thespanishacquisition.com

2017 Callejuela Palomino de Flor las Mercedes de Callejuela Pago Añina This is a richer style than the preceding wine, showing hints of nuts and butter. It's satisfyingly mouthfilling, with talc-like textural phenolics backed up by balanced acidity. (\$64.00) ★★★★★

2017 Callejuela Palomino de Flor la Choza de Callejuela Pago Macharnudo The first two were impressive, but this one stands atop the podium. It shows honey, baked apple and peach aromas that mingle with those of toasted nuts. Vouvray came to mind as I repeatedly took in the aromatics. A gorgeous textural, fresh, complex dry white. (\$64.00) ★★★★★

2014 Callejuela Manzanilla de Pago Callejuela Pronounced gold colour. Full-on manzanilla – nutty and "salty", with layers of flavour and classic green walnut overtones. (\$112.00 500ml) ★★★★★

2014 Callejuela Fino del Marco de Jerez de Pago Añina Gold colour. Very rich and complex, showing honey and nutty aldehydic characteristics. Towards an amontillado. (\$112.00 500ml) ★★★★★

2014 Callejuela Fino del Marco de Jerez de Pago Macharnudo Very honeyed and nutty, with a hint of green walnut. Not particularly delicate, but there's plenty of complexity and flavour. \$112.00 500ml) ★★★★★

2017 Castro Martin Raw Albariño This isn't the common tropical fruit style of albariño. It's delicately perfumed – floral with hints of citrus. The palate is clean, vibrant and bone dry. The ideal wine to serve with grilled white fish. (\$38.00) ★★★★★

2017 Txomin Etxaniz Txakoli Basque spelling is very challenging for most. Txakoli is pronounced “chock-oh-lee”. It's made mostly from hondarrabi zuri grapes which are quite acidic. This lively wine has a gentle rose petal fragrance and the acidity is balanced by low level residual sugar. Pleasant drinking. (\$39.00) ★★★★★

2016 Minius Godello I'm sure when I look back over 12 months of tasting at the end of 2019, this wine will be one of the exciting discoveries. By the 1950s, Godello was approaching extinction in its home of Galicia. A few vigneron kept the faith and made such good wine that it couldn't be ignored, and by the 1970s a resurgence was underway. After tasting this one, I'm overjoyed that about 1,200 hectares of godella are now planted in Spain. This wine has a touch of gunflint/struck match complexity, and fresh stone fruit flavour features on a creamy textural palate. It's a fascinating, bone-dry white that will appeal to lovers of chardonnay. Great value. (\$28.00) ★★★★★☆

2017 Bodega Pirineos Principio Moristel Bright light red colour. Very punchy – almost like Beaujolais Villages. Light and quaffable, with lingering acidity. (\$26.00) ★★★

2016 Legado del Moncayo Garnacha From Campo de Borja, about 80 km west of Zaragoza, here's a grenache that is full of life. It's not a “fruit bomb” style, but it's still strongly varietal, showing raspberry characteristics with a twist of green herb. The fine, savoury tannins are matched to vibrant medium-weight fruit. (\$20.00) ★★★★★☆

<https://www.nicks.com.au/2016-legado-del-moncayo-garnacha>

2016 Enrique Mendoza La Tremenda Monastrell Looking for a mourvèdre that isn't heavy and solid? Here's one. From its floral nose to fine, lingering finish, it delivers considerable drinking pleasure at an attractive price. (\$28.00) ★★★★★☆

<https://www.nicks.com.au/2016-enrique-mendoza-la-tremenda-monastrell>

If you're not a Winewise subscriber, please join us (Only \$35 per year) <http://winewise.net.au/>