



ARGÜESO 1822 FINO 50CL

£22.50

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SKU: SH1822F50

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Bodegas Argüeso is a historic Sherry producer reborn and revived. Located in coastal Sanlúcar de Barremeda, it was founded by León de Argüeso y Argüeso in 1822. Originally from Burgos in the North of Spain, he settled in Sanlúcar where he opened a small grocery store called Almacén del Reloj. Shortly after, he acquired an old solera from the bodega San José in Santo Domingo, with an estimated age of over 250 years.

Through the generations the business gradually expanded,

adding wineries around the original historic core of the Bodega San José in the heart of Sanlúcar. Today, the compound spans almost two blocks and includes part of the former convent of Santo Domingo used as the warehouses “El Refectorio” and “La Sacristía”.

In 2016, Argüeso was acquired by Bodegas Yuste, with a view to increasing the reputation of the wines. They have invested heavily in Argueso, including the employment of their own team of in-house coopers who have been tasked with repairing and upgrading all the barrels within the company as it returns to its former glory.

The 1822 range is a completely new venture from Argueso, using older material and more contemporary packaging than before .

Made from Palomino Fino grapes grown around Jerez.

Grapes which are identified as having a delicate and floral character are selected for Fino wines. Once the base wines have been made they are fortified and aged under flor in oak barrels. The solera is located in Miraflores on the southern edge of Sanlucar, a few hundred yards from the coast. We have worked with Argueso to create a specific blend which combines some of the weight of classic Jerez Fino, with some of the delicacy and salinity of Manzanilla.

Grape: Palomino

Tasting Note: Pear, quince and almond on the nose. Real depth and texture for a fino, with good body and a refreshing hint of sea air on the fine, lingering finish.

Food Match: Ideal as an aperitif with nibbles, tapas or a gaspacho.

Closure: Screwcap

Farming Practices: Contains

Sulfites

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