

R&G Rolland Galarreta

D.O. Jerez-Sherry

R&G Soleras Olvidadas Fino

Two cultures, two different winemaking styles but a common goal brought together the renowned French winemaker Michel Rolland and Spanish wine visionary Javier Galarreta. They both believe in Spain's excellent and diverse terroir and together have extensive know-how to make great quality wines with real projection in the international markets. As one of the most influential winemakers in the world, Michel Rolland has worked with winegrowers across 15 countries and has influenced many aspects of both the French and the global wine sectors. Since establishing ARAEX Grands in 1993, Javier Galarreta has applied his vast wine knowledge and that of sales strategy to place Spanish wines amongst the greatest. The R&G project, began in 2010 in Rioja Alavesa, Ribera del Duero and Rueda, spread to Priorat, Montes de Toledo and Jerez in 2014, and contributes to make wines from Spain's Finest Terroirs. Today this "terroir driven brand" crafts wines in the top Spanish wine growing regions. The R&G Project holds exclusive terroirs in the following areas with a selection of unique plots from the best selected parcels. A total of almost 80 hectares from the best regions of Spain.

The harvest

An exclusive, handcrafted ecologically aged Listán Blanco selection from the historical "Casos Bodeguero Santa Ana and Miraflores" dating from 1822 and 1740 in Sanlúcar de Barrameda (Cádiz). The "albariza" soil and the botas (barrels), are Sanlúcar's two principal factors creating terroir for Sherry. Sourced from the sub-zone categorised as Jerez Superior, the albariza soils are influenced by The Atlantic and the mouth of The Guadalquivir river. The proximity to the sea allows for a slow, quality maturity process thanks to the moderate temperatures. The harvest starts end August and lasts until early September.

Vinification

The free run juice must is decanted cold for 24 hours in stainless steel deposits. The alcoholic fermentation occurs at a temperature of between 15° and 22°C during approximately 10 days and using native yeasts. After fermentation, the most elegant and fine wines are carefully selected in order to start the biological ageing, fortifying them at a maximum of 15,5% ABV.

The ageing

Once fortified, the wine is put into the "criaderas & soleras" ageing system and biologically aged under the veil ("velo de flor"), aged in century old "botas" (barrels) and casks of American oak of between 500 and 900L until the wine achieves the average age of 8 years. The oldest "bota" (cask) in the "Solera Miraflores" dates back to 1822.

Tasting notes

Colour: Nothing defines Fino better than its pale, bright brilliant, gold colour and clean, delicate aromas.

Nose: Medium to high aromatic intensity, toasty aromas and aromas of almonds, fresh bread dough and open fields, yielding a deliciously dry and authentic taste.

Palate: Saline, very dry yet with subtle fruit, enveloping and persistent.

Food pairing: Served well chilled, Fino is perfect with fish and seafood, Ibérico ham, or smoked salmon. Its low acetic acid content combines exceptionally well with dishes of marked acidity, like the classic pre-dinner snacks; olives, anchovies, eggs or any fish.

ARAEX
Grands
Spanish Fine Wines



Technical data

Varietals	100% Listán Blanco
Vineyards	Sourced from sub-zone categorized as Jerez Superior, albariza soils influenced by The Atlantic
Barrel Composition	Casks of American oak of between 500 and 900L.
Barrel Age	The oldest "bota" (cask) in the "Solera Miraflores" dates back to 1822.
Time in Barrel	Up to 8 years.
Alcohol content (vol)	15,5% vol.
Acidity total (gr/l)	3-5 g/l.
Residual sugar (gr/l)	< 0,5 g/l.
Suggested serving temperature	Use an ice bucket with both ice and water to serve chilled between 6° & 8° C. In traditional wide-rimmed catavinos, or in white wine glasses
Winemaker	Michel Rolland & Javier R. de Galarreta



GUÍA PEÑÍN -
2022 Spain



JAMES SUCKLING
- 2022 USA



GUÍA PEÑÍN - 2021
Spain