R&G Rolland Galarreta

D.O.P. Manzanilla San Lúcar De Barrameda

R&G Soleras Olvidadas Manzanilla Clásica

Two different cultures and two different winemaking styles and a common goal have brought together French winemaker and consultant Michel Rolland and Spanish wine visionary Javier Galarreta. They have selected the best vineyards in Spain's main DOs to create an extraordinary collection of the country's finest terroirs.

The harvest

An exclusive, handcrafted selection by Michel Rolland & Javier Galarreta from the best "botas" of ecologically aged Listán Blanco from the historical "Cascos Bodeguero SAN LEON" dating from 1822 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 15º and 22ºC 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" (casks) of American oak of between 500 and 900L until the wine achieves the average age of 6 years. The oldest "bota" (cask) in the "Solera San León" dates back to 1822.

Tasting notes

Colour: Straw coloured gold, brilliant.
Nose: Medium to high aromatic intensity; in spite of the freshness, the notes created by the "velo de flor" (yeast, and/ or brioche created in the bota) gradually emerge as well as aromas of chalk and minerality typical of the albariza soils.
Palate: On the fore palate, dry and a sense of sea salt that develops into delicious herbal and spicy notes with a persistent complexity. Light and saline on the palate, its mildness turns to a subtly bitter finish, making it the perfect match for fresh foods.
Food pairing: Thanks to its low acidity, it is the perfect choice to accompany salads, cold soups or any seafood - fish & chips - and in fact anything salty!

ARAEX Grands
Spanish Fine Wines

Technical data

Varietals	100% Listán Blanco
Vineyards	Sourced from sub-zone categorised 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 San León" dates back to 1822.
Time in Barrel	Up to 6 years.
Alcohol content (vol)	15% vol.
Acidity total (gr/l)	3-5 g/L
pH	3.55
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 & 8º C. In traditional wide rimmed "catavinos" or in a white wine glass.
Winemaker	Michel Rolland & Javier R. de Galarreta

94 POINTS — IWC - 2022 UK

93 POINTS — JAMES SUCKLING - 2022 USA

94 POINTS — GUÍA PEÑÍN - 2022 Spain

93 POINTS — GUÍA PEÑÍN - 2021 Spain