

S H E R R Y , S P A I N

San Francisco Javier



TECHNICAL INFORMATION

San Francisco Javier is a partnership of Peter Sisseck and the Del Rio family of Jerez, with the goal of crafting world-beating, single-vineyard Fino Sherries. The partners were fortunate to purchase the *bodega* and established *solera* once owned by Don Angle Zamorano, one of the great old *almacenistas*.

The two vineyards they selected for purchase are Viña Corrales from the Balbaina *pago*, and Viña La Cruz from Macharnudo. Both *pagos* rank among the appellation's finest, and both plots are ideally-situated with their *pago*. Peter is bringing the meticulous viticulture he pursues at Pingus to bear, and both plots are in conversion to biodynamics.

Established: 2017

Winemaker: Peter Sisseck

Appellation: Jerez-Xérès-Sherry

Soils: Variations on *Albariza*; a crumbly, water-retaining soil with a very high chalk content.

Blends: Palomino grapes are destemmed, pressed, and fermented in stainless steel tanks. Fermentations start spontaneously with only indigenous yeast and temperatures are regulated to avoid heat spikes. The young wines enter their respective *soleras* when the next season's bottling is withdrawn.

THE WINES

	Vineyard & Grapes	Winemaking	Average Production
Fino "Viña Corrales"	Palomino Fino base wine from a single, 8ha vineyard within the Balbaina <i>pago</i> .	The wine passes through 5 <i>criaderas</i> in 600l barrels (" <i>botas</i> ") under <i>flor</i> , with one bottling per year in the Spring when the <i>flor</i> is most active.	<700 cases
Fino "Viña La Cruz"	Palomino Fino base wine from a single, 2ha vineyard within the Macharnudo <i>pago</i> . <i>Note: Peter should release the first bottling from this site in 2022 or 2023.</i>	The wine passes through 5 <i>criaderas</i> under <i>flor</i> , with one bottling per year in the Fall for a fuller, "Fino-Amontillado" style.	<200 cases