

The Winery resources Guide

CHICLANA DE LA FRONTERA



Introduction



A CRAFT TRADITION THAT DESERVES TO BE REDISCOVERED

Light, silky *finos*, magnificent, well-loved *moscateles*, sticky *amontillados* and striking *olorosos*, a centuries-old tradition of harvesting grapes and making wines that further enhance the reputation of the splendid wineries of Jerez. These are the highly-crafted, exquisite wines of Chiclana. Wines that for many of our visitors are still an unknown pleasure waiting to be discovered. This is why we must all join forces to ensure that Chiclana wine attains its rightful position, so that we can be proud of it, boast about it, sell it and try to put it on everyone's tables. We must ensure that our wine regains the vast popularity it once enjoyed, as encapsulated in the perplexed expression of the journalist and writer Antonio Díaz Cañabate "Visit Chiclana and not drink wine!", and consolidates itself as a symbol of quality and pride and as a product with a future. Wines that travelled to the Indies with Cortes, that were exported to Flanders, that breathed life into a town that was declared a "Villa" by royal appointment because of the fame of its vineyards, that cheered the Members of the Courts of Cadiz, and that helped shape the town in the second half of the 20th Century. A winery in every street and in every winery an invitation to drink the wine of Chiclana, to laugh, to talk, to get to know the place and its soul.

Now only ten wineries, some of which are 150 years old, appear on the maps of our town. Wineries that offer centuries of the wisdom of the *viñistas* (people who were both grape farmers and wine producers), of long family-lines and of small cooperatives, of making wines that resemble the offerings of craftsmen to the Gods, of enjoyment and pleasure. Wines that provided sustenance during years of bitterness, and taverns that have been pushed aside by passing fashions for other drinks, but which survive as they always have done: with loving care, with passion, with hidden mystery. This Winery Resources Guide includes almost fifty brands of superb wines that are still flying the flag for a wine-producing culture that is currently updating itself with the appearance of surprising table whites and promising new reds.

This is a smaller version in paperback of the "Winery Resources Guide" (*Guía de Recursos Bodegueros*) issued by the Territorial Unit for Employment and Local and Technological Development (UTEDLT) of Chiclana and published in June 2010, which is available on request from the Tourist Information Offices run by the Chiclana Town Council and at the offices of the UTEDLT (c/ La Plaza, 3, nivel 2).

Types of Wine

FINO

A wine the colour of white gold, from straw yellow to pale golden, crystalline, light, aromatic, with suggestions of the sea and hints of almonds, with a touch of green fruit at the end. Sharp and rounded on the palate, with a pleasant taut sensation, which combines the best of the *finos* of Jerez and the *manzanillas* of Sanlúcar. It should be served chilled, at 7-9°C. A wine that whets your appetite and goes very well with *iberico* ham, seafood and fried fish.

MOSCATEL

A unique, famous wine with a wide array of colours, from shiny gold to chestnut with amber tones. Intense, with a touch of orange-peel, honey and floral tones typical of the *Moscatel* grape: jasmine, orange-blossom and honeysuckle. Full of flavour, with a long, powerful finish. This is a wine with such a wealth of subtleties that it can be enjoyed in a wide variety of different situations. Ideal for an after lunch drink or with an afternoon snack best served at 16-18°C. It is also very enjoyable with *tapas* and unmistakable as a dessert.

AMONTILLADO

Mahogany-coloured wine with glints of caramel and old gold, highly perfumed with hints of raisins and figs, nuts, vanilla, oak and liquorice. With an aftertaste of the sea that is the product of an unbounded complexity marked by the humidity and salinity of the microclimate of Chiclana. It is best served chilled at 8-10°C, but it can easily stand temperatures of up to 15°. An ideal wine for the table which combines with soups, vegetables, white meats and in particular blue fish and red tuna.

OLOROSO

In a range of colour from clear amber to intense mahogany, according to its degree of ageing, this is a sharp white wine with a lot of body and character, with a lingering taste of walnut and balsamic plants, with touches of pine forests and marshland. Almost a secret, with very low production levels, aged beneath the generous layer of yeast (*velo de flor*) that characterizes the *finos* from Chiclana. It should be drunk at a higher temperature than the sweet wine. 16-18°C is recommended. An excellent wine to be enjoyed at the table with red meats and sophisticated *tapas*.

OLOROSO DULCE O CREAM

Dark, shiny, sophisticated amber wine, with an intense aroma of toasted caramel, of liqueur chocolates and a touch of raisins. At first it is slightly sweet, velvety and perfumed with a hint of spices and nuts. In the Jerez wine area it is normally referred to as "Cream", a combination of the dry oloroso and the Pedro Ximénez, which in Chiclana is replaced by powerful moscatels. This gives it a unique quality that makes it an ideal drink at any time of the day, even with crushed ice and mint.



Esquisite tradition, emerging opportunities

This Guide is an excellent shop-window for Chiclana wines, an essential resource for all lovers of wine tourism, an increasingly popular activity, who want to learn more about the exquisite wines of Chiclana. It also provides information for those wishing to find out more about the family-based, craft tradition which has survived over the centuries. But it is a lot more than just a source of information. It seeks to be an ambitious local development project to encourage innovation and business management in a local product, the wine of Chiclana, which is looking for new ways of being competitive in a constantly evolving market.

For this to be possible, we need the local wine world to become part of what Chiclana offers the tourist, taking advantage of synergies to reduce costs and increase business profitability. This is the only way we can create new employment opportunities and become competitive. A town like Chiclana, with its centuries-old wine tradition, must make the most of its wines by making them a first-class attraction. We hope that works such as this Winery Resources Guide, will help to make our companies more efficient, something which will undoubtedly improve the employment rates.

Juan Manuel Bouza Mera

Presidente del Consorcio UTEDLT de Chiclana. Delegado Provincial de Empleo de Cádiz

The wine of Chiclana, one of a kind

Vine-growing and winemaking are traditions that date back over 500 years in our city. Over five centuries in which a broad wealth of knowledge, traditional ways of working and pride in a job well done have been passed on from father to son to produce what are unique wines. Wines that the well-known poet from Cadiz, Rafael Alberti, described as the best in the world.

To stroll through the vineyards of Chiclana and visit its wineries is to enter a special world in which innovation, a constant desire to keep moving forward, has a place alongside old, wise traditions.

If you watch the way the grape recently plucked from the vine is pressed and converted into liquid gold and you see the wine inside a cask, then you will know that to get the best out of something it is necessary to let nature do its work without rushing, according to the necessary stages of a wise, age-old ritual.

Chiclana's wine, its vineyards and its wineries together form a set of traditions and approaches to life that transcend the purely economic to become part of the cultural heritage of the people of the town.

Land, sea, sun, vineyards, wine and salt are all essential parts of the soul of Chiclana. This new edition of the Winery Resources Guide is intended to invite all those who visit us to come and discover one of the treasures of this area. From here, all I can do is to invite them all to discover the wines of Chiclana. When they do so, they will be a step closer to understanding part of the soul of this town.

Ernesto Marín
Alcalde de Chiclana



HISTORY

The heir to a long tradition of cooperative work, the first expression of which was in the *Colonia Vitivinícola de Campano* in 1884. It later absorbed some of the members and the *solera* (wine-stocks) of the now vanished *Cooperativa Andaluza San Juan Bautista*, founded in 1956, which itself took over from the *Sindicato de Viticultores del Padre Salado*, created in 1914. It now has 260 members.



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e-mail: union_viticultores@yahoo.es



Fino Chiclanero.

GRAPES: Palomino.
ALCOHOL: 15% Vol.
TASTING: A straw-yellow coloured wine with an aroma of almonds, sharp and delicate, light on the mouth, dry, made with grapes from Palomino vines, and aged in the barrel under a layer of yeast (*velo de flor*).



Fino Salinas.

GRAPES: Palomino.
ALCOHOL: 15% Vol.
TASTING: A straw-yellow coloured wine with greenish glints and an almond aroma, light on the mouth, dry, made with grapes from Palomino vines and aged in the barrel under a layer of yeast (*velo de flor*).



Moscatel Don Matias.

GRAPES: Moscatel.
ALCOHOL: 18% Vol.
TASTING: Natural sweet wine from the Moscatel grape with a pleasing fragrant aroma. Its golden colour gradually darkens to mahogany as it ages.



Oloroso Sarmiento.

GRAPES: Palomino y Moscatel.
ALCOHOL: 18% Vol.
TASTING: Sweet, velvety, well-bodied wine with a dark mahogany colour, with hints of nuts. From fortified wines and natural sweet wines.



Viña Iro Blanco de mesa.

M.C. Vino de la Tierra de Cádiz.
GRAPES: Palomino.
ALCOHOL: 12% Vol.
TASTING: Delicately fruity, smooth, fresh with an aromatic structure. From a careful selection of grapes from the fields of Chiclana.



Moscatel 1812.

GRAPES: Moscatel.
ALCOHOL: 18% Vol.
TASTING: Natural sweet wine made with Moscatel grapes from the fields of Chiclana, with an intense, fragrant bouquet, smooth and sticky, with a lingering, pleasant taste on the palate.



HISTORY

Winery founded by Pedro Aragón Morales, who opened a small wine-press and a winery. His son, Juan Aragón Ramos, inherited the press and part of the *solera* (wine-stocks). A generation later under Diego Aragón Periñán (1896) the winery was finally established in the Calle Olivo. His son, Manuel S. Aragón Baizán (1916) laid the foundations for the company we know today.



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Another production centre: C/ Olivo, 1

T. 956 400 756 / F. 956 532 907

www.bodegasanatorio.com

e-mail: administracion@bodegamanuelaragon.com



Fino Granero.

GRAPES: Palomino.

ALCOHOL: 15% Vol.

TASTING: A straw-yellow wine with light sharp aromas. Hints of almond on the mouth. It is dry and light.



Moscatel Gloria.

GRAPES: Moscatel de Alejandría.

ALCOHOL: 15% Vol.

TASTING: Pale-gold yellow colour with aromas typical of the Moscatel grape variety. Floral aromas and citric notes are particularly noticeable.



Manuel Aragón Tinto.

M.C. Vino de la Tierra de Cádiz.

GRAPES: Tempranillo y Shyráh.

ALCOHOL: 13% Vol.

TASTING: Cherry-red colour with terracotta-tile shades at the edges. On the nose a bouquet of red fruits combined with toasted, spicy aromas.



Cream Viejo Arrumbaó.

GRAPES: Palomino.

ALCOHOL: 17% Vol.

TASTING: Mahogany-coloured wine. On the nose, it offers notes of an oloroso wine combined with sweet, toasted aromas such as nougat and caramel. Pleasant on the mouth.



Manuel Aragón Sauvignon Blanc.

M.C. Vino de la Tierra de Cádiz.

GRAPES: Sauvignon Blanc.

ALCOHOL: 12% Vol.

TASTING: Yellow-green colour with golden glints. Herbaceous aromas of recently cut hay, mango and honey.



Manuel Aragón Rosado.

M.C. Vino de la Tierra de Cádiz.

GRAPES: Shyráh y Tempranillo.

ALCOHOL: 12% Vol.

TASTING: Cherry-pink colour. Very aromatic on the nose. Red fruits stand out with aromas of strawberry and raspberry.





HISTORY

The winery Bodegas Miguel Guerra was started in the 1920's by Miguel Guerra Virués, a busy man full of new ideas. Year after year he extended his vineyards, his *botas* (American oak barrels) and his wines produced using the solera system in the pine-wood warehouse in which he stored the *palillos*, the nickname given to the vine-stakes from which the Fino Palillo takes its name.



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Another production centre:
Huerta El Vicario
Avda. de la Diputación, s/n



Fino Palillo.

GRAPES: Palomino.
ALCOHOL: 15% Vol.
TASTING: A straw-like, golden colour with a sharp, delicate aroma, light on the palate, dry and smooth. Its elegant balance in the mouth is strikingly persistent.



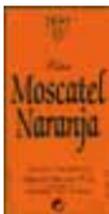
Oloroso Gran Reserva.

GRAPES: Palomino.
ALCOHOL: 18% Vol.
TASTING: Dark mahogany-coloured wine with aromas of ageing and hardwoods, well-bodied and aged according to the *criadera/solera* production system.



Cream Tarugo.

GRAPES: Palomino y Moscatel.
ALCOHOL: 18% Vol.
TASTING: Dark, mahogany colour, smooth and gratifying on the palate, with the body of an oloroso made with fine wood and sweetly harmonious.



Moscatel Naranja.

GRAPES: Moscatel.
ALCOHOL: 15% Vol.
TASTING: This wine has an orange colour, a dense appearance and a very marked tear. It has flowery, fruity aromas typical of the moscatel variety of grape, which are dominated by a pronounced smell of mandarin oranges.



Astilla Blanco de mesa.

GRAPES: Palomino.
ALCOHOL: 10,5 % Vol.
TASTING: Rich in aromas typical of this variety. It goes through a controlled fermentation process which gives it its expressive fruity and floral aromas.



Moscatel Miguel Guerra.

GRAPES: Moscatel.
ALCOHOL: 17,5% Vol.
TASTING: A meticulous winemaking process followed by ageing in oak barrels gives this wine its characteristic sweet, velvety flavour with an aftertaste of raisins.



HISTORY

The history of the Bodegas Vélez winery dates back to 1857. It was founded by Juan Manuel García, from Cabuérniga in Cantabria (northern Spain), who ran shops selling food and drink in Cadiz and San Fernando and had another with a wine-cellar in Jerez. The business progressed quickly between 1910 and 1920, when it took the name of José Vélez Sánchez, husband of the only daughter of the founder and also from Cantabria.



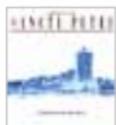
C/ San Antonio, 3. CP: 11130
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**Fino Vélez.**

GRAPES: Palomino.
ALCOHOL: 15% Vol.
TASTING: A wine with a pale golden colour, a smooth, delicate aroma, its ageing in a barrel under a layer of yeast (*velo de flor*) lends it a dry, light sensation on the palate.

**Fino Reguera.**

GRAPES: Palomino.
ALCOHOL: 15% Vol.
TASTING: Pale golden colour, with a sharp aroma, its ageing in a barrel under a layer of yeast (*velo de flor*) lends it a dry, light sensation on the palate.

**Castillo de S. Petri.**

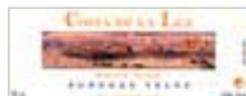
GRAPES: Palomino y Moscatel.
ALCOHOL: 11% Vol.
TASTING: This wine has a pale, straw colour. Young and fruity, it is made with Palomino grapes with a touch of green Moscatel. Ideal for fish dishes.

**Amontillado Fino Vélez.**

GRAPES: Palomino.
ALCOHOL: 17,5% Vol.
TASTING: When young, it is aged like a fino under a layer of yeast (*velo de flor*); later when mature, it is aged by the time it spends in American oak barrels.

**Cajita Cream.**

GRAPES: Palomino.
ALCOHOL: 15% Vol.
TASTING: With a mahogany colour, an intense aroma and velvety palate. Made from oloroso wine.

**Costa de la Luz.**

GRAPES: Moscatel.
ALCOHOL: 15% Vol.
TASTING: Mahogany colour with a unique, unmistakable aroma. Smooth, sweet and velvety.



Bodegas Primitiva Collantes



Company: Primitiva Collantes S.A.
Foundation year: 1898

HISTORY

This winery has been in business since the last years of the 19th Century when two brothers, Primitivo and Tomás Collantes Lloredo came to Chiclana from the Valle de Iguña (Cantabria). They harvested their first grapes in 1903. The winery became an Ordinary Collective Company (*Sociedad Regular Colectiva*) in 1946, before becoming a Limited Company in 1973 and adapting its Articles of Association in 1992.



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Another production centre:
Bodega de crianza
C/Arroyuelo, 13



Fino Arroyuelo.

GRAPES: Palomino.
ALCOHOL: 15% Vol.
TASTING: Fine, dry, light, straw-coloured wine with a sharp aroma. Very well aged during a controlled ageing process "en flor" (under a layer of yeast) for at least five years.



Moscatel Viejo Los Cuartillos.

GRAPES: Moscatel.
ALCOHOL: 17,5% Vol.
TASTING: Sweet, fruity, aromatic wine par excellence. It is a delight on the palate and an unbeatable dessert wine because of its high quality.



Moscatel Oro Los Cuartillos.

GRAPES: Moscatel.
ALCOHOL: 17,5% Vol.
TASTING: Sweet, fruity, aromatic wine par excellence. It is a delight on the palate and an unbeatable dessert wine because of its high quality.



Cream El Trovador.

GRAPES: Palomino y Moscatel.
ALCOHOL: 17,5% Vol.
TASTING: Sweet wine made with oloroso viejo and moscatel. It is very aromatic and has a very pleasant taste.



Oloroso Los Dos.

GRAPES: Palomino.
ALCOHOL: 17,5% Vol.
TASTING: Slightly sweetened wine with a very piercing, pleasant aroma typical of walnuts. Colour ranges from amber to mahogany. Aged for at least seven years.



Amontillado Fino Fossi.

GRAPES: Palomino.
ALCOHOL: 17,5% Vol.
TASTING: Dry, smooth wine with a sharp, slightly tempered aroma typical of hazelnuts. It has an amber colour and is aged for at least five years.





Bodegas Barberá

Company: Bodegas Barberá S.L.
Foundation year: 1903



HISTORY

The winery we know today as Bodegas Barberá S.L. was set up by the Barberá Campano brothers in 1903. They began by buying *soleras* (wine-stocks) from old wineries in the town that dated from the last decades of the 19th Century. From then on, the brothers began making their own *solera* using the traditional craft system of *crianza-solera-rocios*.



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Fino Reñidero.

GRAPES: Palomino.
ALCOHOL: 15% Vol.
TASTING: It has a straw-yellow colour with golden iridescent effects. Aromas with notes of wood and flowers. A well-bodied wine that is dry, sharp, and lingering on the mouth.



Campano Oloroso Dulce.

GRAPES: Palomino.
ALCOHOL: 16% Vol.
TASTING: Slightly sweet wine with a dark mahogany colour, a complex walnut-like aroma, due to the time it has spent in a wooden cask.



Isleta Moscatel Very old.

GRAPES: Moscatel.
ALCOHOL: 16% Vol.
TASTING: Mahogany-coloured with intense aromas of old *solera*, overripe grapes and torrefacto toasted coffee. With a sweet, doughy, full-flavoured, warm, lingering taste.



Amontillado Viejo.

GRAPES: Palomino.
ALCOHOL: 18% Vol.
TASTING: Wine from a *solera* that is more than a hundred years old. Amber in colour with an aroma that is both sharp and slightly tempered. Smooth and light.



Moscatel Blanco.

GRAPES: Moscatel.
ALCOHOL: 16% Vol.
TASTING: Natural sweet wine unmatched in the area. With a pleasant, fragrant aroma. It has a golden colour. It is smooth and sweet on the mouth, a reflection of its origins.



Isleta Moscatel Añejo.

GRAPES: Moscatel.
ALCOHOL: 16% Vol.
TASTING: A dark mahogany colour. Aromas with old *solera*, almonds, vanilla and toasted hints. Well-bodied with a full flavour on the mouth and a long, lingering finish.





F. J. Ruiz

Company: Fernando J. Ruiz Rodríguez
Foundation year: 1972



HISTORY

Founded in January 1972 by Diego Ruiz Aragón (as a hobby and with wines from his two wineries), José Marín Verdugo (the owner of "Muñecas Marín") and Juan Sánchez Macías. Diego's son, Fernando J. Ruiz, later turned the winery into a business using the same type of wine and the "Zahori" brand name with which José Marín had baptized his *soleras* (wine-stocks).



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Fino Zahori.
GRAPES: Palomino.
ALCOHOL: 15% Vol.



**Amontillado
Fino La Parra.**
GRAPES: Palomino.
ALCOHOL: 17% Vol.



**Cream El Abuelo
Fernando.**
GRAPES: Moscatel
y Palomino.
ALCOHOL: 18% Vol.



Moscatel El Dorado.
GRAPES: Moscatel.
ALCOHOL: 18% Vol.



**Moscatel
El Viejo Dorado.**
GRAPES: Moscatel.
ALCOHOL: 18% Vol.



**Moscatel
Gran Reserva.**
GRAPES: Moscatel.
ALCOHOL: 18% Vol.

Bodegas San Sebastian

Company: José Antonio Cabeza de Vaca Galindo.
Foundation year: 1887

HISTORY

A traditional family-owned winery that combines age, tradition and craftsmanship.
Outlet for the sale of bottled wines.



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The Wine and Salt Museum Project

The Chiclana Town Council wants the future Wine and Salt Museum to be the best possible space for information about and dissemination of the wines of Chiclana and its salt-producing traditions. An attraction in itself which should be capable of generating constant activity aimed at promoting the town, through one guiding theme; the wine culture as an emblem and a distinguishing feature of the town of Chiclana, alongside salt as a traditional landmark of the local economy and geography. It will also pay tribute to the men and women of Chiclana who for decades have worked in the vineyards and the wineries, in the marshes and salt-flats. The two products, the two cultures viewed together will give the future museum a special, unique attraction. It will also bring life to the town centre as it will be located in the warehouse of Bodegas Collantes, in the Plaza de las Bodegas, and the entrance to the building will be opposite the Central Market.

The museum is a product of our wine- and salt-related customs and traditions, but it must go beyond a merely ethnographic remit to embrace a broader, social, economic and scientific perspective that transcends the traditional concept of a museum, and will be installed in a space full of surprises thanks to the use of new technology. The fact that the museum will be located in an old winery is a further advantage for the museographic discourse, which will emphasize the importance of tradition, but which will also go a lot further than just reconstructing an old winery complex, and seeks to create an attractive, modern museum. It also seeks to be a meeting-point for all those who feel part of the world of wine and of salt. A living, dynamic museum with temporary exhibitions, events, wine-tasting courses, lectures.... and which will promote visits to wineries, to the salt-flats and to other museum spaces in the town.

We want to champion the importance of wine and salt because they are part of our genetic footprint as a town. The Museum, which is currently at the stage of definitive drafting of the Museographic and Architectural Project, will take us back to the 15th and 16th Centuries, in which Chiclana wine travelled to the new world with Cortes and other explorers. And to other more distant times of the Phoenicians, in which the salt-flats of Chiclana provided salt for preserving food. History should also serve as an inspiration to talk about the present, about a future that we must prepare for and look forward to with hope, by promoting the value, the quality and the craftsmanship of a unique fino and of moscatel wines that are a must on the tables of Cadiz. A museum that wishes the salt-flats with hope, in the knowledge that what lies before it is a special landscape and a business undergoing transformation. The museum will be like this too: a point of reference in historical, cultural and economic terms and of course for tourism.

Juan Carlos Rodríguez
Coordinador del Museo del Vino y la Sal

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**Ayuntamiento de
Chiclana**

This paperback edition of the “Guide to Winery Resources” has been prepared by the Territorial Employment and Local and Technological Development Unit (UTEDLT,) a consortium formed by the Chiclana Town Council and the Department of Employment of the Regional Government of Andalusia.



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Chiclana de la Frontera belongs to:





Ayuntamiento de
Chiclana



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