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Bodegas Felix Callejo, Ribera del Duero Viña Pilar Clarete Rosé (2023)

Producer	Bodegas Felix Callejo
Distributor	Selections De La Viña
Supplier/Importer	Selections de la Viña
Category	Wine - Still - Rosé
Grape varieties	Tinto Fino, Albillo
Region	Castilla y León, Spain
Appellation	Ribera del Duero
Vintage	2023

Sizes

750 mL x 12 — SDIV-0675-23



Distributor's notes

A co-ferment of 50/50 Tinto Fino and Albillo Mayor at 920m elevation on clay-limestone soils. Manual harvest like all of their wines fermented and aged for 14 months in concrete eggs and French 500L. Pale salmon hue, floral aromas, medium-bodied, lengthy and complex.

About the producer

For many years the the Callejo family owned an estate on the flat top of a mountain just a few miles from the winery, outside the village of Sotillo de la Ribera. At 3,050 ft this Estate is at the highest altitude in the region. The soils are composed of pure rock and limestone. The soils proved to be too poor for any kind of crop that was tried. In 2004 Jose Felix Callejo returned to the family winery after completing his winemaking studies in Bordeaux and working under Jean Claude Berrout at Chateau Petrus. Having witnessed the exceptional potential of poor limestone soils firsthand, Jose Felix decided to attempt what no one else had tried before, converting the Valderoble Estate into a vineyard planting Tinta Fina grafted from old vines (13.5 acres) as well as Merlot (7 acres) and Syrah (3 acres). The very poor soils and the extreme climate combine to produce very low yields of 2 lbs per vine. The vineyard is 100% organic. The harvest is done 100% by hand in small cases and carefully sorted at the winery. The fermentation takes place in small concrete tanks without epoxy lining.
