## Bodegas Felix Callejo, Finca Valdelroble Callejo (2021)

Producer Bodegas Felix Callejo
Distributor Selections De La Viña
Supplier/Importer Selections de la Viña
Category Wine - Still - Red
Region Castilla y León, Spain

Appellation Vino de la Tierra de Castilla y León

Feature Biodynamic

Vintage 2021

## **Sizes**

 $750 \text{ mL} \times 12 - \text{SDLV-}0677-21$ 



## Distributor's notes

A single vineyard wine, on limestone soils at 930m elevation. A co-planted and co-fermented blend of Tinto Fino and Merlot. Fermented with native yeasts in concrete tanks and aged in 18 months in 500L French oak.

## 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.