

*Enhamistas*



## ORIGIN -

Chiclana de la Frontera

## STYLE

Fino

## AGING

5 years in solera under flor

## VINIFICATION

Spontaneous fermentation, then fortified to 15°

## VINEYARD

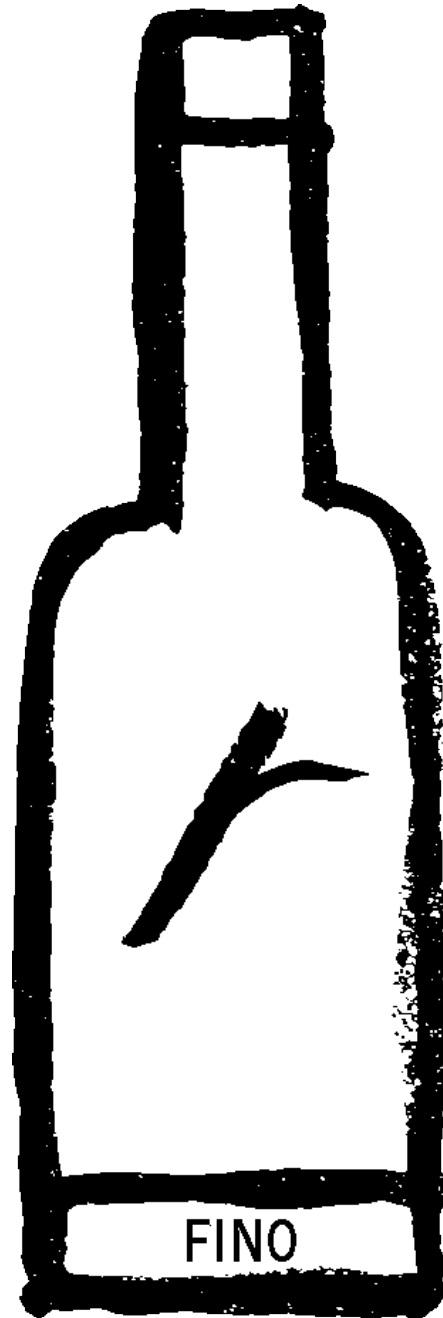
Certified organic, Matalián estate

## GRAPES

100% Palomino Fino

## SERVING TEMP

Cold



# PRIMITIVO COLLANTES

## FINO ARROYUELO

Primitivo Collantes is a great example of the new generation of sherry wine in Chiclana de la Frontera.

The winery is strategically located in the Atlantic area on the coasts of Cadiz, known for its albariza soil. It is a white chalky-looking soil typical of the southern region of Jerez. It appears white in summer, and has the characteristic of drying without caking, and high moisture retention, slowly releasing moisture to the vines during the growing season.

The winery is ran by Primitivo, fourth generation of his family to make wine in Chiclana. Primitivo has been known in the sherry world for making intriguing wines in the last couple years. Collantes owns 39 hectares of vineyards, which is considered a lot by sherry standards. This gives him the ability to make terroir-focused wines from selected plots, pushing the boundaries in an area historically focused on quantity. Primitivo only uses estate fruit and the winery is now certified organic.

Today the wines of Chiclana are being rediscovered by curious wine enthusiasts, and the future is looking bright in a market hungry for new products and great value.