



# JUAN PINERO

## MARUJA PASADA

### ORIGIN -

Sanlúcar de Barrameda

### STYLE

Manzanilla

### VINIFICATION

Selected from 12 of the best barrels of the Mruja solera

### AGE

At least 6-7 years of aging

### VINEYARD

Pago Miraflores & Balbaina

### GRAPES

PALOMINO FINO

### SERVING TEMP

Cold



Until recently, Juan Piñero was an *almacenista*. Most of his wines were bought from La Gitana and Argüeso to enrich and widen their soleras. In June 2013, the company started its own label and a first Manzanilla was bottled: **Manzanilla Maruja**.

This brand already existed and was owned by the **Bodegas De Terry** (who turned the Fino Maruja into Manzanilla Maruja by moving the soleras) and later **Pedro Romero**. About 25 years ago, Juan Piñero bought a bodega La Playilla de la Red (in a prime location of Sanlúcar near the Guadalquivir), including the existing soles. After the expropriation of Rumasa, he also bought the rights to the brand **Maruja**. He decided to use this famous brand for the Manzanilla he just bought. More recently they also acquired a bodega in Jerez to house the solera of Fino Camborio and some Oloroso wines, now partly sold off to Peter Sisek.

*Manzanilla Maruja is around seven and a half years old. The solera that we now call Manzanilla Maruja is not so old, it was started in 1980. Until 2005 it was refreshed with wines from La Gitana, in the Viña El Cuadrado (Pago Balbaina). Since then fermented musts are bought from Viña Callejuela, from the 25 year old vines in the albariza Tosca Cerrada soils of Pago del Hornillo. The enologist Ramiro Ibañez Espinar is working with the bodegas, trying to get the most out of the casks and keeping the soleras in optimal form. Juan Piñero tries to replicate the profile manzanilla of 40 years ago. To get this old-school profile, their solera contains 10 criaderas, they perform 10 sacas a year, and the wines are very lightly filtered at the time of bottling. (Tech info from sherrynotes.com)*