



# BODEGAS MANUEL ARAGÓN

## TÍO ALEJANDRO OLOROSO

### ORIGIN -

Chiclana de la Frontera

### STYLE

Oloroso

### AGING

17-20 years oxidative aging in solera system

### VINIFICATION

Oloroso Tio Alejandro is produced from estate-grown, organic palomino grapes grown in Pago Marquesado in chalky *albariza barajuela* soils. It is an exceptionally complex and powerful Oloroso with a long finish. "Tio Alejandro" was not part of the Aragón family, but he was an important, long-time friend, customer, and neighbor of the winery, and this Oloroso was dedicated to him, as it was his favorite wine.

Hand harvested, pressed in stainless.

### VINEYARD

Estate vineyards

### GRAPES

100% Palomino Fino

### SERVING TEMP

Cellar temp (57°n - 60°)



### PRODUCER PROFILE-

Bodega Manuel Aragón is a historic bodega and family winery founded in 1795, firmly rooted in the traditional, working-class Sherry culture of Chiclana de la Frontera.

Chiclana is an ancient, whitewashed village located in the Bay of Cádiz, 12 miles southeast of the city of Cádiz. Chiclana's vineyards are the southernmost in the Marco de Jerez. The region has been a longtime producer of grapes destined for Sherry production, with Palomino vines growing in the sandy, chalky plains. Much of the region belongs to Cádiz Bay Natural Park and Sancti Petri Marshes nature reserve. The region is an important migration route for birds, with pine, olive, oak, and chaparral trees playing a prominent role in the landscape.

The story of Manuel Aragón is that of a fierce defender of the historical culture of the region and its quality, handcrafted wines. As of the time of writing in 2022, winemaking in Chiclana has dwindled, dropping from a historic high of over 80 wineries in the 19th century, to just three wineries and 200ha of vineyards planted only in the best Pagos. The Manuel Aragón winery exemplifies and defends the region's historical roots, fighting against the tide of condominiums, golf courses, and windmills that are changing the landscape of the Costa del Luz vineyards.

Chano Aragón, the current winery head and oenologist is a direct descendant of its founder Pedro Aragón Morales, who established the bodega in the Callejón de Jerez, the heart of Chiclana. As with most bodegas at the time, they sold locally to taverns, homes, and workers who passed through the town. Three generations later, in 1896, the family expanded, increasing their vineyard holdings while focusing on excellent work in the vineyards. But the true development of the business came with Manuel Aragón Baizán, who formally created the company in 1916, expanding its sales beyond just the local market.