



HEREDEROS de ARGÜESO
SAN LEÓN
SANLÚCAR DE BARRAMEDA
JEREZ

León de Argüeso y Argüeso founded his firm in 1822 when he purchased the old soleras of Bodega San Carlos in the Barrio Bajo district, and a winery in Sanlúcar de Barrameda. Now named "Herederos" for León's nephew Juan and niece Francisca who followed in his footsteps, the family operation grew significantly over the last two centuries. Purchased by Paco Yuste in 2016, Argüeso ages its remarkable wines in a 20,000-square-meter winery in the historic center of Sanlúcar. As a passionate Manzanilla specialist with a long history of carefully nurturing revered, ancient soleras over centuries in Andalusia's spiritual heart, Argüeso is celebrated for its legendary **San León** bottling.



SAN LEÓN *Manzanilla*

The Palomino grapes for this delicious Manzanilla are grown in some of the area's finest **pagos** (a pago is a district of multiple vineyards that share a particular terroir), **Tizon** and **Añina**, in the white, chalky **albariza** soils for which the region is so celebrated. After hand-harvesting, a combination of free-run and pressed juice is fermented in stainless steel at a controlled temperature of 25°C. Once the wine is selected, it is fortified up to 15% abv, after which it enters the *criaderas* (tiers or nurseries) of the solera system, ageing under a yeast cap (flor) at least 90 months.

San León is a benchmark Manzanilla, effortlessly maintaining remarkable freshness while conveying the complexity and depth that is the purpose of extended biological aging under flor. Permeated by the marine layer that envelopes the historic seaside facilities, San León's intense seawater-influenced nose and aftertaste mark it as the quintessential Barrio Bajo Manzanilla.

This delicious, complete Manzanilla shows both the characteristic bright and briny components, along with considerable richness and length.

Thank you for your time and for your interest in Connoisseur Wines