



LLAURADOR WINES
JOSÉ PASTOR SELECTIONS

ORIGIN

Villaviciosa de Cordoba, Andalucía, Spain.

VARIETIES

70% Palomino Fino, with Arís (Airén) and Pedro Ximénez.

VINEYARD

From certified organic vineyards in Villaviciosa de Cordoba tended by the Gomez Nevado family. The soils are largely clay and slate, and the vineyards are around 500-600m in altitude in the Sierra Morena mountains.

VINIFICATION METHOD

The grapes are harvested by hand, then pressed into stainless steel vats to begin fermentation, before racking into tinajas for fermentation to finish. Finally, they enter the solera of old American oak casks, where they develop flor. This is a younger expression of their Palido, at about 3-4 years of age. Bottled *en rama*, without filtration or stabilization.

PROPERTIES

Alcohol: 15%
Bottles Made: 1440



BUELAN COMPAÑIA DE SACAS

NEVADO

PRODUCER PROFILE

Buelan Compañia de Sacas is a bottling project of barrel-selected sherries created by Nick Africano, musician and founder of En Rama Sherry Co. Buelan aims to bottle sherries that capture a depth of meaning and place, of metaphor and artistry, and, most importantly, they aim to capture the stories of the people who make the wines. Each bottling expresses a particular theme, be that a song, an idea, or just a certain style of sherry Nick wants to highlight. This wine, from Bodegas Gomez Nevado, has previously been served exclusively in the vicinity of Villaviciosa, at local bars and restaurants. Nick tasted it when visiting the estate. In collaboration with Carmen Gómez Cabello, he has brought it to the United States.