

BODEGAS PRIMITIVO COLLANTES (Vino De La Tierra de Cádiz, Jerez, Spain)



THE WINERY

Bodegas Primitivo Collantes, founded by brothers Tomás and Primitivo Collantes, dates back more than 150 years with the fourth generation of the Collantes family now. Located in Chiclana de la Frontera, the winery belongs to D.O. Origin Jerez – Xeres – Sherry.

The winery owns the Pozo Galván vineyard (47 acres) and the Matalián vineyard (50 acres), both in Chiclana de la Frontera, 100% “Albariza” soils. The Albariza soils from these vineyards consists of a solid structure of very hard rock and contains a high proportion of calcium carbonate which can reach up to as high as 80%. This calcium carbonate derives from a marine environment, which during the Oligocene about 30 million years ago, limestone skeleton organisms were concentrated.

SOCAIRE 2017 (*white*)



- **Region/ Sub Region:** Spain, Jerez-Xeres Sherry, VdIT Cádiz.
- **Grapes:** 100% Palomino grapes.
- **Soil:** Albariza.
- **Vinification:** Spontaneous fermentation in American oak barriques that previously used in “fino” sherry, thus wanting to obtain a white wine with more structure and secondary aromas.
- **Aging:** Aged for 2 years in barriques. Barrels are kept full to avoid the appearance of “flor”.
- **Nose:** Delicate almond aroma.
- **Taste:** Dry and light on the palate.
- **Color:** Straw, gold color.
- **Gastronomy:** All kinds of tapas, soups, seafood, fish, ham, and soft cheeses.

Socaire means shelter from the wind.

VIÑA MATALIÁN 2018 (*white*)



- **Region/ Sub Region:** Spain, Jerez-Xeres Sherry, VdIT Cádiz.
- **Grapes:** 100% Palomino grapes.
- **Soil:** Albariza.
- **Vinification:** Young white from controlled fermentation between 15-18° in stainless steel, wanting to obtain the maximum splendor of the primary aromas.
- **Aging:** Some aging on the lees after fermentation, minimal filtration before bottling.
- **Nose:** Fresh orchard fruit, crisp apple, citrus aromas, white flowers, crushed rock, breadcrumb, and loquat.
- **Taste:** Dry, chalky & crisp. Tart apple, citrus, refreshing acidity, almost crunchy on the palate. Clean and slight saline nuances.
- **Color:** Straw yellow emerald.
- **Gastronomy:** Pairs well with fried fish, seafood, sushi, white meat, salted fish, and octopus.

Viña Matalián is the name of the vineyard, Matalián.