



ARGÜESO 1822 AMONTILLADO

£28.30

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Bodegas Argüeso is a historic Sherry producer reborn and revived. Located in coastal Sanlúcar de Barremeda, it was founded by León de Argüeso y Argüeso in 1822. Originally from Burgos in the North of Spain, he settled in Sanlúcar where he opened a small grocery store called Almacén del Reloj. Shortly after, he acquired an old solera from the bodega San José in Santo Domingo, with an estimated age of over 250 years.

Through the generations the business gradually expanded, adding wineries around the original historic core of the Bodega San José in the heart of Sanlúcar. Today, the compound spans almost two blocks and includes part of the former convent of Santo Domingo used as the warehouses “El Refectorio” and “La Sacristía”.

In 2016, Argüeso was acquired by Bodegas Yuste, with a view to increasing the reputation of the wines. They have invested heavily in Argüeso, including the employment of their own team of in-house coopers who have been tasked with repairing and upgrading all the barrels within the company as it returns to its former glory.

The 1822 range is a completely new venture from Argüeso, using older material and more contemporary packaging than before.

The grapes are grown on old vines around both Sanlúcar on the coast and Jerez, a little inland.

The wine is fortified and aged as a Fino first (under flor) followed by oxidative ageing in the oak barrels of the

solera. This wine is a blend of barrels from the 1st and 3rd Criadera of the atmospheric Los Angeles warehouse in the Barrio Alto of Sanlucar. The average age of the material used is approximately 25 years.

Grape: Palomino

Tasting Note: Beautifully balanced dry sherry with complex notes of dried orange, fresh tea and hazelnut with exotic spices and an elegant, tangy, slightly salty finish.

Food Match: Ideal with grilled mushrooms and chicken pate.

Closure: Natural Cork

Farming Practices: Contains Sulfites

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