



## ARGÜESO 1822 OLOROSO

**£27.60**

Buy 6 for £21.62 each and save 7%

Buy 12 for £20.24 each and save 13%

SKU: SH1822O

Categories: [Soft & Round](#), [Fortified & Sweet](#), [Spain](#), [Dry](#), [Argüeso](#), [Christmas Favourites](#), [Adonis Cocktail Ingredients](#), [£20 - £49.99 Wines](#)

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 .

From a combination of Palomino Fino vineyards around Jerez and coastal Sanlúcar.

Aged oxidatively in oak barrels as part of a solera system. This wine is a blend of old barrels from the cellars in Miraflores and Calle del Mar, around 10 years of age on average.

**Grape:** Palomino

**Tasting Note:** Round, soft prune, coffee and walnut flavours. Dry and silky-textured with tremendous depth and length.

**Food Match:** Ideal with pork, pigeon breast or lamb stew.

**Closure:** Natural Cork

**Farming Practices:** Contains Sulfites

[Download Product Info:](#)

