



– Bodegas Félix Callejo –

Faustino Callejo 1870

Philoxera



Pionner:
nursery.



Recovering
Tempranillo



Faustino Callejo

Next

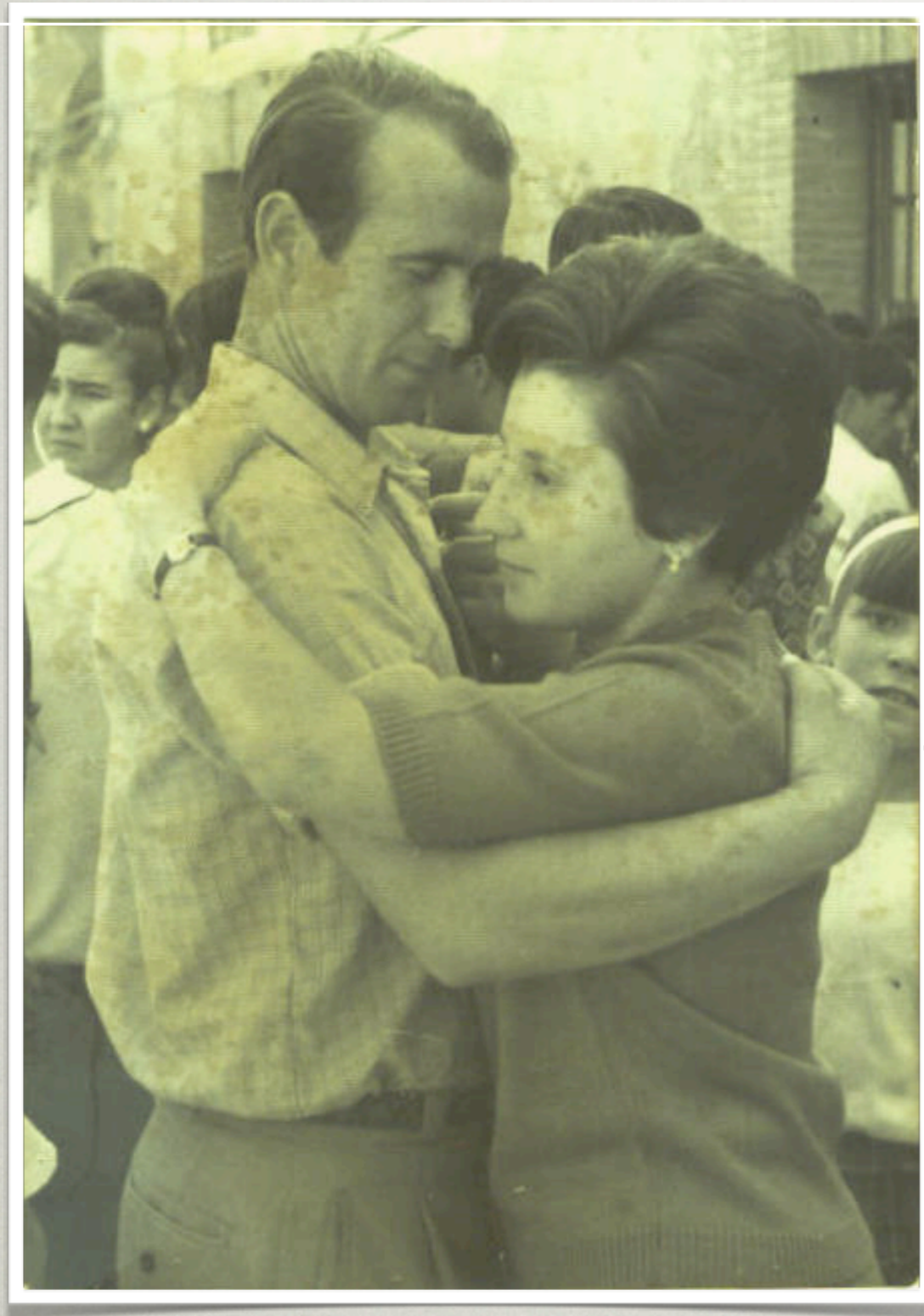


Félix Callejo



Great broker,
he knew
Sotillo wine's
potential.

Félix & Pilar: the beginning of Callejo Family



Our parents: Félix y Pilar.

Our Mother: a **great woman**
behind a
great man.

Adventurous spirit.

future

START THE ADVENTURE



Our father working at his office. '70's.

hard working

difficult

times

Experience

1989, BODEGAS FÉLIX CALLEJO



A
dream
comes true.

Satisfaction

“Passion about
my Wine”

New generation: CONTINUITY



Cristina Callejo.



Was born 1970

Since 1991 travelling
with Félix Callejo
around the
world.

Psychology
III WSET

Viticulturist Master

Marketing & Export manager.

José Félix Callejo.



Was born 1971

Master of
Oenology and
Viticulturist.

Winemaker

Experience:

2000 Torres
CHILE

1999 Petrus
Pomerol, FRANCIA

Winegrower!

Beatriz Callejo.

Was born 1979

English Philology

Master
Viticulturist &
Oenology.

Marketing

Nacional Market.



Noelia Callejo.



Winegrower!

Was born 1982

Agricultural Engineering

Oenology
degree

Experience:

.....

2010 Araujo,
Napa-CALIFORNIA

2008 Viña Cobos,
Mendoza- ARGENTINA

2007 Araujo,
Napa-CALIFORNIA

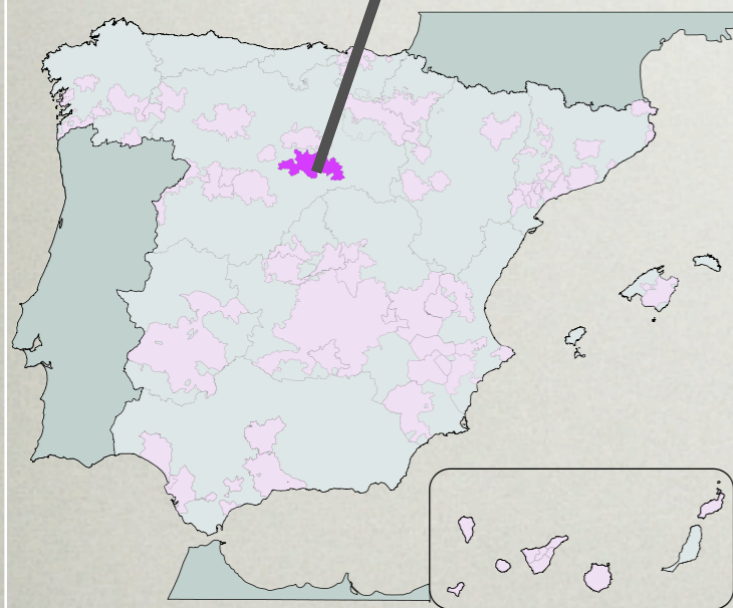
PRIVILEGED SITUATION



North RIBERA DEL DUERO



High part of valley



ESPAÑA

PRIVILEGED SITUATION



Altitude: 860-930m

FROST
advantages

Day-night
differences of:
> 15 ° C

PRIMITIVE soils
INTERMEDIATE soils
EROSIONABLE soils

OUR SOILS



SANDY soil



CLAY soil



BOULDER

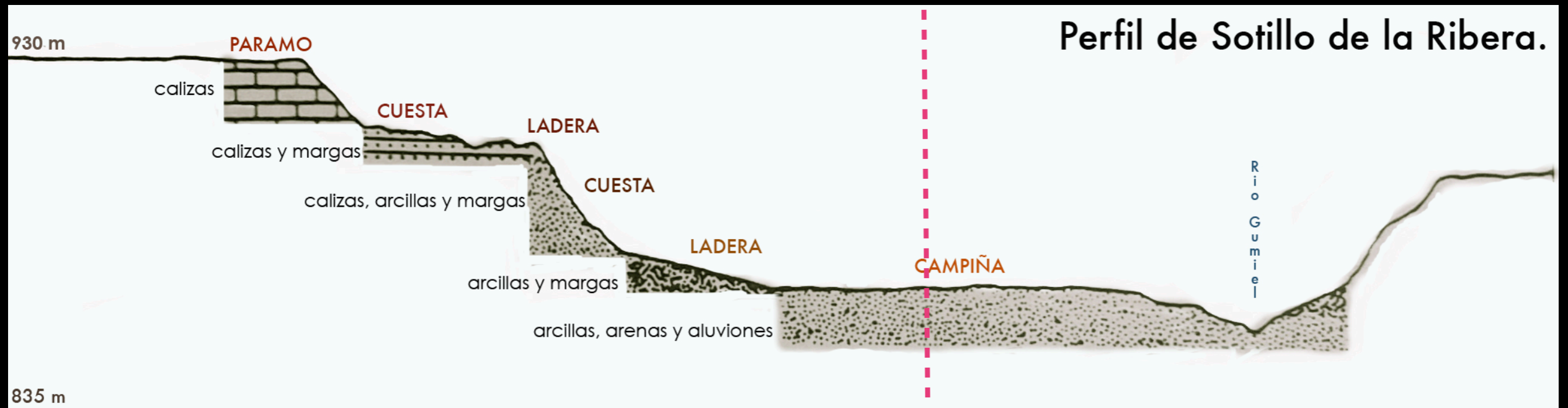


**LIME soil
and LIMESTONE soil**

RICHNESS OF FLAVOURS!

SITUACIÓN PRIVILEGIADA

Sotillo de la Ribera



“terroir”

Our Philosophy: THE ESTATE

Respect

Life

Land

Genuine

THE ESTATE: Our manage



Natural predators!!

THE ESTATE: Pruning time



Organic manure.

THE ESTATE: Mulching

Organic manure.
Slow decomposition.

To increase porosity.



THE ESTATE: Cover crop

To prevent erosion.

To allow soil life.

To improve soil structure.

habitat for microorganism.

vigour control.

Green manure.

THE ESTATE: Cover crop

Cover Crop at budbreak.



THE ESTATE: Cover crop



Legume flower.

Flowers: environment for
beneficial **pest**
predators.



Rhizobium nodules.

To facilitate the absorption of
atmospheric nitrogen
for **the roots.**

THE ESTATE: Cover crop



THE ESTATE: Cover crop



The best way to keep **SOIL** alive!

THE ESTATE: tilling



Cover crop incorporation.

VINEDO:Tilling



No weed-killers!!

Tilling between vines.



VINEDO: Treatments



No pesticides

Treatments with seaweed, camomile,
field horsetail, nettle, etc.

THE ESTATE: Canopy Management



manual

De-leafs ↗ better ripening.
↘ ventilation = prevention.

THE ESTATE: Canopy Management



Result: to prevent diseases.

THE ESTATE: Verasion



Vigour control:
separate berries.



Small berries: + quality



No diseases



Organic!!!

RIPENING: Grapes tasting



Soil selection.

Tannin:
optimum
ripeness.

Lots.

HARVEST TIME



Manual picking.

Plastic boxes
12-15 kg



HARVEST TIME



First sorting table.

HARVEST TIME



Clusters sorting.

HARVEST TIME



Clusters sorting.

HARVEST TIME



De-stemmed grapes.

HARVEST TIME



De-stemmed grapes.

HARVEST TIME



Fermentation:

indigenous yeast.

AGEING



french oak

AGEING



Time in bottle.

NEW ADVENTURE: La Albillo

Recovery our local white.



personal challenge.

White wine: La Albillo



3 Ha Albillo.

Local variety from Ribera.

-FINCA VALDELROBLE-



1983: AIRSTRIP



Finca Valdelroble:
poor land,
very rocky.

Altitude: 930 m.

Páramo: highest part.

Perfect landing!

2003: TOP FLIGHT VINEYARDS



Begins a new
adventure.



limestone
and
rocky

Finca Valdelroble



10 Ha organic certified.



60 % Tempranillo, 30 % Merlot y 10 % Syrah

Finca Valdelroble



Limestone ➤ mineral character

Very poor land ➤ low vigor

Concentration

Finca Valdelroble



Difficult land.

Finca Valdelroble



impossible

Finca Valdelroble



High altitude: large thermal contrast.

Thicker skin.

Low yield:
1-1,5 kg/vine.

Finca Valdelroble

“high flying”



LA BODEGA

Our
hermitage.



THE CELLAR



CONCRETE STORAGE WITHOUT REVESTIR

Porosity.

LA BODEGA: Vendimia

Vendimia manual



Selección racimos.

Selección de uva.



LA BODEGA: Vendimia



Entrada de uva por

gravedad



LA BODEGA



Natural cave.

evolution.

Finca Valdelroble.



Gran viñedo.

Our wines.

Flores de Callejo



Information on the 2012 Vintage

After a drier winter than normal and low temperatures, spring comes starting budbreak in late April. The temperatures rise and rainfall in May and June the vineyard develops good canopy. Summer is characterized by low rainfall and warm temperatures, normal for this time of year, and the lack of soil moisture, provides small clusters and small grapes, which means low production per vine, resulting in a good maturity the end of September. The harvest begins in early October with an excellent state of health and ideal maturity level, aroma, color and flavor.

Technical Information

Callejo family vineyards. 100% Tempranillo. Clay loam soils.

Vinification and Ageing

All the grapes were picked by hand and transferred to the cellars in small crates, followed by a careful sorting of bunches and berries on a double sorting table. The bunches were de-stemmed and the berries put into fermentation vats whole, without crushing, and left for a cold soak at 10°C. The alcoholic fermentation started naturally with the skins' indigenous yeasts around the fifth day in vat. After the alcoholic fermentation had finished, the skins were left in contact with the new wine for 3 days. The wine was then run off into another vat for the malo-lactic fermentation, which was allowed to occur spontaneously. In January, it was racked into French oak barrels to age for 6 months before being bottled in July 2012.

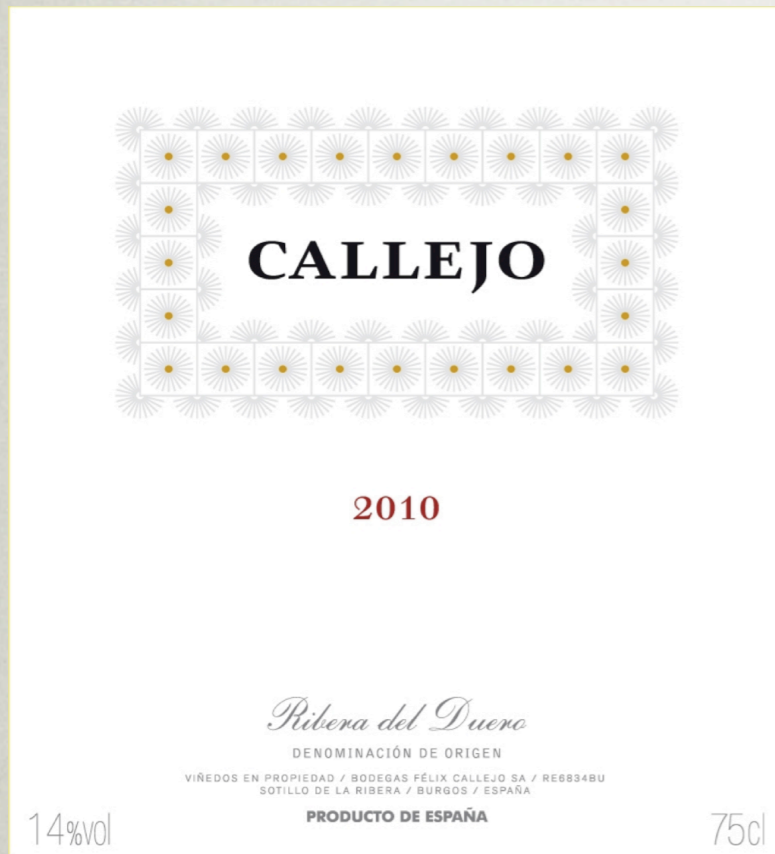
Tasting Notes

It has an attractive cherry color with violet edges. On the nose, very aromatic, marked notes of wild berries, with hints of confectionery, balsamic. The mid-palate is meaty, active, with feelings of berries, cinnamon, spices, violets, balsamic and persistent primary end.

Press

89 points Stephen Tanzer. Vintage 2011.
90 points Stephen Tanzer. Vintage 2010.
88 points The International Wine Review. Vintage 2010.
90 points Robert Parker. Vintage 2009.
88+ points Stephen Tanzer. Vintage 2009.
89 points Guía Peñín. Vintage 2009.
89 points Robert Parker. Vintage 2008.
88 points The International Wine Review. Vintage 2008.
90 points Robert Parker, Top100 Value of the year. Vintage 2007.
89 points Robert Parker. Vintage 2006.
90 points Robert Parker. Vintage 2005.
Number 1 NZZ, wines under 10€. Vintage 2005.
3 racimos El País. Vintage 2005.

CALLEJO



CALLEJO

VIÑEDOS EN PROPIEDAD

12 meses en barrica de roble francés
100% Tempranillo

"Cada hijo y cada viñedo tiene una personalidad propia, forjada en su terreno. De la armonía en su unión, nace este vino."

FAMILIA CALLEJO

"Each child and each vineyard have their own personality that is forged in the place where they grow up. From the harmony of their union, this wine has been born."

Grown, Produced and Bottled by
BODEGAS FELIX CALLEJO, SA

bodegasfelixcallejo.com



L-1



Information on the 2010 Vintage

The weather conditions in this vintage were typical for the Ribera del Duero region. Firstly, a cold winter, then a period of evenly spread rainfall with normal average temperatures during spring, which encouraged optimum vine vegetation growth. Vine shoots appeared around April 28 and flowering began at the end of June. Summer was hot and dry with cool night-time temperatures, particularly during late August and September, which brought about a perfect ripening of the fruit and concentration of sugars and polyphenols. The harvest took place in consistently dry weather at the beginning of October, and the crop was in a perfect state of health. This vintage has been classified "Excellent" by the Ribera del Duero Control Board.

Technical Information

Callejo family vineyards. 100% Tempranillo. Clay limestone soils.

Vinification and Ageing

The fermentation of the juice, with native yeast, was begun at low temperature to preserve as many varietal aromas as possible and finished at temperatures of around 30°C. A third of the production of this *crianza* does its malo-lactic fermentation in new barrels and the rest in stainless steel vats. It is aged in French oak barrels for 12 months.

Tasting Notes

Intense sight cherry color, with an edging of cardinal tones. The nose is very aromatic, primary, with notes of wild red and black fruit, rosemary, lilac, scrubland, oregano, cinnamon, confectionery notes. The palate is complex and structured, highly integrated wood step fruity, black plum and blueberry, smoked fine, mineral character with a lingering finish.

Press

91 points Stephen Tanzer. Vintage 2010.

90+ points Stephen Tanzer. Vintage 2009.

89 points Guía Peñín. Vintage 2009.

89 points Guía Peñín. Vintage 2008.

88 points Robert Parker. Vintage 2008.

90 points Robert Parker. Vintage 2007.

89 points International Wine Cellar. Vintage 2007.

89 points Guía Peñín. Vintage 2007.

90 points The International Wine Review. Vintage 2007.

90 points Robert Parker. Vintage 2006.

90 points El Mundo. Vintage 2006.

93 points Wine Spectator. Vintage 2005.

91 points Robert Parker. Vintage 2005.

91 points Robert Parker. Vintage 2004.

94 points Wine Spectator, Selections. Vintage 2004.

88 points Wine Spectator. Vintage 2003.

90 points Stephen Tanzer. Vintage 2003.

Vino Estrella OCU. Vintage 2003.

89 points Wine & Spirits. Vintage 2002.

Majuelos de Callejo



Majuelos de Callejo

2009

Ribera del Duero
DENOMINACIÓN DE ORIGEN
MAJUELOS DE
CALLEJO

VIÑEDOS EN PROPIEDAD / BODEGAS FÉLIX CALLEJO SA / RE6834BU
SOTILLO DE LA RIBERA / BURGOS / ESPAÑA

PRODUCTO DE ESPAÑA

14,5%vol

75cl

Majuelos de Callejo

VIÑEDOS EN PROPIEDAD

18 meses en barrica de roble francés
100% Tempranillo

*"Majuelo: viñedo de pequeña superficie.
Allí nace este vino, con la misma ilusión
de otros tiempos, mimando el carácter
y la personalidad de nuestra tierra."*

FAMILIA CALLEJO

*"Majuelo is the local name for a tiny plot
of vines. This wine comes from majuelos.
Vinified with the same thrill and excitement
felt in times gone by, it expresses the
character and the personality of our land."*

Grown, Produced and Bottled by
BODEGAS FÉLIX CALLEJO, SA
bodegasfelixcallejo.com



L-1



Information on the 2009 Vintage

This is considered as one of the best wines of Ribera del Duero, thanks to the excellent quality and the health of the grapes when picked. After a colder than normal winter, temperatures rose during April and May during a period of extremely low rainfall, causing vine buds to shoot quickly and bringing about very balanced vegetation growth. Hot days were recorded during the summer months, pushing the growing season ahead of normal dates with veraison occurring around 15th August. The ripening phase in September took place in milder weather with the odd scattered shower, which helped the berries to gain great polyphenol concentration. When the harvest finally began in mid-October, the grapes showed high quality, great aromatic concentration and perfect phenolic ripeness.

Technical Information

Callejo family vineyards. 100% Tempranillo. Very light boulder limestone soils.

Vinification and Ageing

The grapes come from various plots, selected for the ideal ripening to make this wine. The alcoholic fermentation, with native yeast, was begun at low temperatures, rising to 30°C at the end. The wine continued to macerate with the skins for a further two weeks. The wine was then run off into new and second-fill French oak barrels for the malo-lactic fermentation. The ageing was carried out in the same barrels for 18 months with rackings to clear the wine of its lees.

Tasting Notes

Violet cherry color well covered. The nose is complex and very aromatic. Great elegance which include notes of plum, blueberry, blackberry, pepper, thyme, cocoa powder, fine leather, leaves, aromatic woods. The mid-palate is very juicy, large, fresh and of great structure and balance, sensations of red and black fruit, floral, underbrush, cinnamon, nutmeg, pastry notes. Long finish primary, dairy and spicy.

Press

92 points Stephen Tanzer. Vintage 2010.
92 points Stephen Tanzer. Vintage 2009.
90 points Guía Peñín. Vintage 2009.
91 points Robert Parker. Vintage 2007.
91 points Guía Peñín. Vintage 2007.
4 starts Decanter. Vintage 2007.
91 points Robert Parker. Vintage 2006.
91 points Guía Peñín. Vintage 2006.
91 points The International Wine Review. Vintage 2006.
90+ points Stephen Tanzer. Vintage 2006.
91 points Robert Parker. Vintage 2005.
93 points El Mundo. Vintage 2005.
92 points Robert Parker. Vintage 2004.
89 points Wine Spectator. Vintage 2003.
90 points Wine Spectator. Vintage 2002.
88 points Stephen Tanzer. Vintage 2002.
93 points Wine & Spirits. Vintage 2001.

GRAN CALLEJO



Gran Callejo

VIÑEDOS EN PROPIEDAD

24 meses en barrica de roble francés
100% Tempranillo

"Sólo las cosechas excepcionales tienen el privilegio de llevar este nombre y son esos momentos los que hacen la leyenda y explican nuestras vidas."

FAMILIA CALLEJO

"Only the outstanding vintages have the privilege of bearing this name, and it is at these times that the legend is built and our lives have their explanation."

Grown, Produced and Bottled by
BODEGAS FÉLIX CALLEJO, SA

bodegasfelixcallejo.com



CONTIENE SULFITOS
CONTIENE SULFITOS

L-1



Information on the 2006 Vintage

The weather conditions throughout the year favoured the vines. Rain during the winter and spring helped bring about even shooting and flowering of the vines and setting of the fruit. The summer was dry and rather hot in July and August. The harvest came ahead of normal schedule at the end of September, as a result of good grape ripening. The grapes were picked in dry weather, and all the grapes were brought in to harvest reception in perfect health.

Technical Information

Callejo family vineyards. 100% Tempranillo. Very light sandy limestone soils.

Vinification and Ageing

The grapes are selected from our lower-yielding plots for their potential to reach excellent levels of ripeness and to produce long-ageing wines for our Gran Reserva. The alcoholic fermentation, with native yeast, was begun at low temperatures, rising to 30°C at the end. The malo-lactic fermentation was done in second-fill French oak barrels, followed by an ageing of 24 months in barrels before bottling. Matured in bottled at the winery for 5 years before being released on the market.

Tasting Notes

Its color is ruby cherry. Notes on the nose of ripe fruit, minerals, herbs, eucalyptus, white pepper, cocoa and hints of scrubland. The taste is fresh with sensations of red fruit, balsamic, cocoa berry, laurel and tannin still scarred.

Press

93 points The International Wine Review. Vintage 2006.

92 points Stephen Tanzer. Vintage 2006.

92 points Wine & Spirits. Vintage 2006.

91 points Guía Peñín. Añada 2006.

94 points Stephen Tanzer. Vintage 2005.

93 points Robert Parker. Vintage 2005.

91 points Guía Peñín. Añada 2005.

93+ points Robert Parker. Vintage 2004.

92+ points Guía Peñín. Vintage 2004.

95 points The International Wine Review. Vintage 2004.

94 points Wine & Spirits, 100 Best Wines of the Year. Vintage 1999.

91 points Stephen Tanzer. Vintage 1999.

90 points Robert Parker. Vintage 1999.

Félix Callejo



Félix Callejo

VIÑEDOS EN PROPIEDAD

15 meses en barrica de roble francés
100% Tempranillo

"Este vino está lleno de vida, de aventura y de pasión por la Tempranillo, la misma que nuestro abuelo contagió a nuestro padre, Félix Callejo, y que él nos transmite cada día."

FAMILIA CALLEJO

"This wine has great life and boldness. It evokes the passion for the Tempranillo grape, that same passion our grandfather passed on to our father, Félix Callejo, and which he in turn transmits to us each day."

Grown, Produced and Bottled by
CALLEJO ESTATE WINES



CONTIENE SULFITOS
CONTIENE SULFITOS

L-01



Information on the 2006 Vintage

The weather conditions throughout the year favoured the vines. Rain during the winter and spring helped bring about even shooting and flowering of the vines and setting of the fruit. The summer was dry and rather hot in July and August. The harvest came ahead of normal schedule at the end of September, as a result of good grape ripening. The grapes were picked in dry weather, and all the grapes were brought in to harvest reception in perfect health.

Technical Information

Callejo family vineyards. 100% Tempranillo. Very light rocky limestone soils.

Vinification and Ageing

A strict sorting was done in our vineyards after analysing and tasting the berries of the different plots. The grapes from these plots had high aromatic concentration and a distinct character compared with the rest of the vineyard. The alcoholic fermentation, with native yeast, was begun at low temperatures, rising to 30°C at the end, followed by a period of two weeks of maceration on the skins. The malo-lactic fermentation was done in new French oak barrels, before an ageing of 15 months in the same barrels.

Tasting Notes

It has a cherry red color with garnet rim. Intense nose, aromas of ripe fruit, blueberry, spicy, rosemary, clove, balsamic, ink, creamy oak. The mid-palate is powerful and tasty, fruity sensations appear and aromatic nose, plus chocolate, ripe tannins, and a long and persistent end.

Press

- 94 points Stephen Tanzer. Vintage 2010.**
- 95 points The International Wine Review. Vintage 2009.**
- 94 points Stephen Tanzer. Vintage 2009.**
- 92 points Guía Peñín. Vintage 2009.**
- 94 points Robert Parker. Vintage 2006.**
- 92 points Stephen Tanzer. Vintage 2006.**
- 90 points Guía Peñín. Vintage 2006.**
- 97+ points Robert Parker. Vintage 2005.**
- 92+ points The Internacional Wine Review. Vintage 2005.**
- 93 points Wine Spectator. Vintage 2005.
- 93 points Wine Enthusiast. Vintage 2005.
- 96 points Robert Parker, Highest-Scoring Releases of 2007. Vintage 2004.**
- 96 points El Mundo. Vintage 2004.
- 93 points Wine Spectator. Vintage 2004.
- 98 points Robert Parker. Vintage 2003**
- 96 points Wine Spectator Top-Scoring Wines from Spain. Vintage 2003.
- 90 points Stephen Tanzer. Vintage 2003.
- 91 points Wine Spectator. Vintage 2002.
- 91 points Sibaritas. Vintage 2002.

Finca Valdelroble



Information on the 2009 Vintage

This is considered as one of the best wines of Ribera del Duero, thanks to the excellent quality and the health of the grapes when picked. After a colder than normal winter, temperatures rose during April and May during a period of extremely low rainfall, causing vine buds to shoot quickly and bringing about very balanced vegetation growth. Hot days were recorded during the summer months, pushing the growing season ahead of normal dates with veraison occurring around 15th August. The ripening phase in September took place in milder weather with the odd scattered shower, which helped the berries to gain great polyphenol concentration. When the harvest finally began in mid-October, the grapes showed high quality, great aromatic concentration and perfect phenolic ripeness.

Technical Information

Callejo family vineyards. 60% Tempranillo, 30% Merlot and 10% Syrah. Limestone soils.

Vinification and Ageing

This is what we call this area located at the highest point of Sotillo de la Ribera, "el páramo", on a ridge at 930 metres altitude, overlooking the Duero River valley and surrounded by common oak and holm oak trees. It is situated amidst a unique and changing terrain in which the limestone mother-rock emerges at the soil's surface in the form of small stone fragments, evidence that many years ago a great ocean covered this land. Cold, icy winters and hot dry summers with cold nights are the norm in this extreme, contrasting micro-climate. The vines here grow hardy and strong, expressing the best of their potential and yielding grapes of personality and great character. Organic vine-growing methods are without doubt a sign of respect for the vineyard and its natural environment. Our father, Félix Callejo, a great adventurer in every sense of the word, had taken up flying and in 1985 obtained a Private Pilot Licence. He always dreamt about building an airstrip on that farm to fly his own plane over the length and breadth of the Ribera del Duero. When plans were drawn up in 1989 to construct the Bodegas Félix Callejo winery, the airstrip idea was shelved and eventually forgotten about. In 2002, José-Félix Callejo, began the conversion of Valdelroble into a vineyard, planting a plot of the Tinta Fina varietal, the grafts of which were taken from old vines. The result was a complete success, and in 2005 the planting of the rest of the vineyard was completed with 5.5 hectares (13.5 acres) of Tinta Fina (Tempranillo), 2.9 hectares (7 acres) of Merlot and 1.2 hectares (3 acres) of Syrah. The airplane dream in the end was not fulfilled, but instead a great vineyard was born, which proved to be something of a "high-flier" in its own way.

Tasting Notes

Lively, deep, dense red colour that tints the glass and the tears running down its sides. Deep, delicate aromas of wild forest flowers and the fresh breezes of the high plains mingle harmoniously with ripe tropical fruit characters. Mineral touches reminiscent of underground limestone rock come through against a backdrop of spicy and smoky notes. Hints of just-picked grapes appear on the palate along with fresh tannins that are yet to become fine and polished. Mouth-filling on the palate with a fine-grained texture; the full ripeness of the grapes shows through, followed by a long, lingering finish.

Press

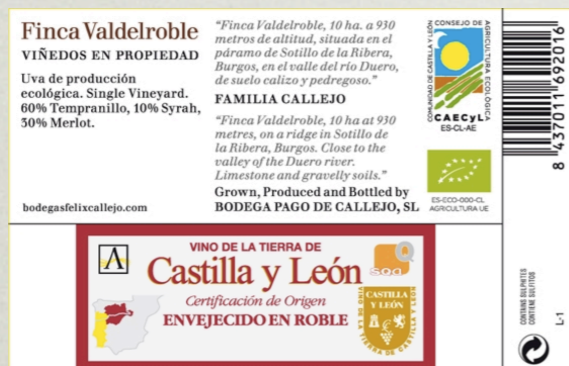
92+ puntos The Internacional Wine Review. Añada 2009.

92 puntos Stephen Tanzer. Añada 2009.

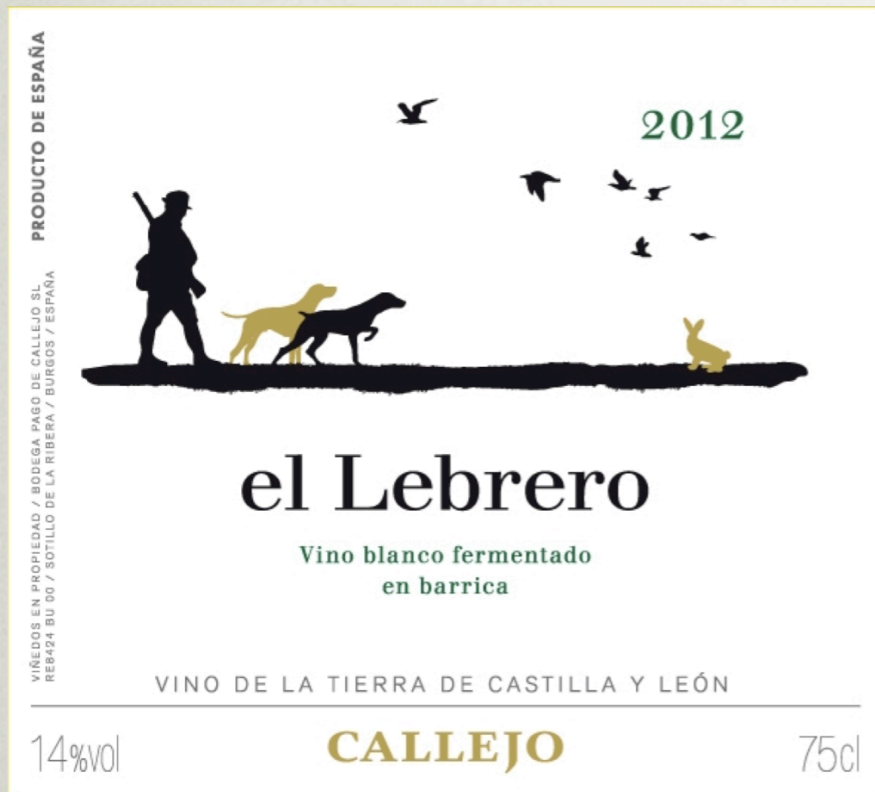
89 puntos Guía Peñín. Añada 2009.

90 puntos Wine & Spirits. Añada 2009.

93 puntos Robert Parker. Añada 2008.



el Lebrero



Information on the 2012 Vintage

After a drier winter than normal and low temperatures, spring comes starting budbreak in late April. The temperatures rise and rainfall in May and June the vineyard develops good canopy. Summer is characterized by low rainfall and warm temperatures, normal for this time of year, and the lack of soil moisture, provides small clusters and small grapes, which means low production per vine, resulting in a good maturity the end of September. The harvest begins in early October with an excellent state of health and ideal maturity level, aroma, color and flavor.

Technical Information

Callejo family vineyards. 100% Albillo. Clay loam and sandy limestone soils.

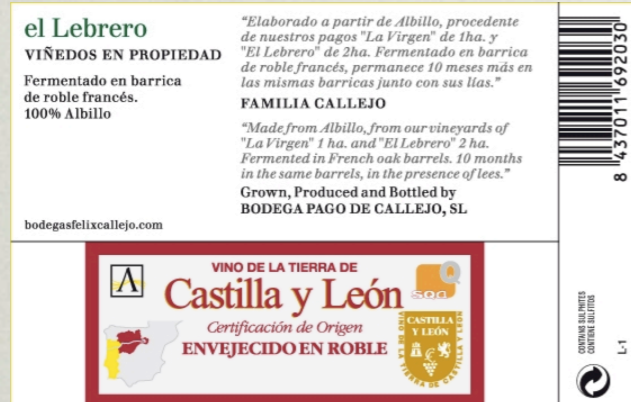
Vinification and Ageing

Handpicked in boxes and rear double selection table grape selection. We maintain a cold maceration with the skins prior to pressing. A portion of the wine (60%) goes to ferment in French oak barrels, and the rest (40%) in stainless steel tanks. After fermentation, the wine spends 10 months in French oak with its lees.

Tasting Notes

Straw yellow with golden intensity, clean and bright. The nose is intense, fresh, exotic fruit, white flowers, herbs, complex, mineral, spicy and balsamic background. Flavor is tasty, balanced, good acidity, expressive, rich and meaty with spicy aftertaste and very long.

Press



Viña Pilar

Information on the 2013 Vintage

The winter of 2013 highlighted by the presence of numerous precipitation as snow, in the months of January and February, which is normal in recent years. Then the month of March was record rainfall, 129 mm, never achieved to date. This gives the vineyard floor abundant water reserves for the dry summer months. It was hot, interspersed days with falls in temperature, coupled with soil water reserves, results in optimal vegetative growth vineyard and bountiful harvest. The cycle of the vineyard and the vintage is delayed starts on October 13 and lasted until the 24th of that month. Good ripening grapes with excellent levels of sugar, acidity and color, favoring fresh balanced wines.

Technical Information

Callejo family vineyards. 100% Tempranillo. Clay loam soils.

Vinification and Ageing

After holding for 24 hours about the must in contact with the skins of one of our best tanks, bleeding the must do by their own gravity. The fermentation takes place in both new French oak barrels (40%) and steel tanks (60%) provided at low temperatures (16-18 ° C) so as to preserve the fruit and floral aromas. A once completed, remains with its fermentation lees until bottling.

Tasting Notes

It has an attractive raspberry pink with blue trim, clean and of medium intensity. On the nose, very aromatic with notes of red candy, dairy, floral. The palate is fresh, with the presence of fruit and crops, long and very enjoyable.

Press



Viña Pilar

VIÑEDOS EN PROPIEDAD

Rosado de lágrima. Mosto fermentado a baja temperatura. 100% Tempranillo

"Elaborado a partir del sangrado de mostos de Tempranillo. Fermentado en bodega de roble francés y depósito de acero inoxidable. Este vino está dedicado a mi mujer, Pilar."

FÉLIX CALLEJO

"Made from Tempranillo musts bleeding. Fermented in French oak barrels and stainless steel tanks. This wine is dedicated to my wife, Pilar."

Grown, Produced and Bottled by BODEGAS FÉLIX CALLEJO, SA

bodegasfelixcallejo.com



CONTIENE SULFITOS
CONTIENE SULFITOS

L-1



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Thank you!

