OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Vara y Pulgar Tintilla



Vara y Pulgar is crafted from Tintilla, one of southwestern Spain's rarest grape varieties. Cultivated in Jerez for centuries, Tintilla, along with other varieties, nearly vanished after the phylloxera epidemic in the early 20th century. Alberto Orte has revived this ancient variety by sourcing cuttings from surviving vineyards and has successfully produced the first 100% Tintilla still (dry) wine in over a century.

Jerez's famed Albariza soil, a light and porous chalk similar to that in Champagne, imparts unique qualities to the wine. Tintilla thrives in this soil, achieving ideal ripeness without excessive alcohol or overripe flavors. The result is a wine with delicate complexity, medium to full-bodied weight, and pronounced minerality, characteristic of the region.

Recent genetic studies suggest that Tintilla and Graciano are the same grape, with early references to Tintilla appearing in 1807 by Roxas Clemente and Graciano noted by Abela in 1885. In Australia, Tintilla is known as Xeres, supporting the hypothesis that Tintilla, the original name, hails from Jerez.

WHAT MAKES THIS WINE UNIQUE?: A unique wine crafted from Tintilla, a rare and nearly forgotten grape from the Jerez region. This wine, made in a fresh style, captures the complexity and beauty of the local terroir.

RATING HISTORY: 2023 94VM, 92WA; 2022 91WE, 91WA, 90TA; 2021 92JS, 90W&S; 2020 92WE, 90W&S; 2019 93JS; 2017 90JS; 2016 92JS 92VM

GRAPE: 100% Tintilla. Tended in Albariza soil at 60 m (197 ft) elevation.

PAIRING SUGGESTIONS: This wine pairs well with roast lamb, spicy sausage, and charcuterie, complementing these dishes beautifully.



VINIFICATION AND AGING: Vara y Pulgar undergoes 18 months of aging. Initially, it spends 10 months in a combination of 40% oak vat and 60% 6,000-liter concrete tank. This is followed by an additional 8 months in used 225-liter French oak barrels.

LOCATION, SOIL, CLIMATE: Located in the Jerez region near Cádiz, southwest Spain, and close to the Atlantic Ocean, these vineyards are planted in Albariza soil, the renowned white chalk of the area. The growing season from April to October has an average temperature of 21°C (69.8°F), with annual rainfall of 600mm (23.6 inches).

VARA Y PULGAR

TASTING NOTES Opaque ruby. Smoke- and mineral-accented black and blue fruits, candied flowers and succulent herbs on the highly perfumed nose. Juicy and focused in the mouth, offering concentrated boysenberry, bitter cherry and violet pastille flavors that become sweeter as the wine opens up. The dark berry and floral notes linger on the spicy, very long finish, which is given shape by smooth tannins. -- Josh Raynolds.

ALCOHOL CONTENT: 13.5%

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