

BODEGAS HIDALGO-LA GITANA  
SANLÚCAR DE BARRAMEDA, SPAIN

# LA GITANA 'EN RAMA' MANZANILLA - SPRING 2022

## DETAILS OF PRODUCTION

Manzanilla La Gitana En Rama is traditionally produced from the first press juice of the Palomino Fino grape variety, meticulously grown on white albariza soils, highly prized for producing the finest and highest quality musts. The grapes are grown in their own vineyards situated in the Balbiana and Miraflores estates, considered to be the best within Jerez. The Harvest took place in early September, when the grapes have reach optimum ripeness. La Gitana En Rama is produced only from free run juice without any pressure being exerted. Alcoholic fermentation takes place under controlled temperature conditions, catalysed by natural yeast. Once fermentation concludes, the young wine is fortified to 15%. Maturation takes place using the traditional "Solera System" in old American oak casks, under a layer "flor" form by the yeasts. Bodegas Hidalgo La-Gitana specially selects 35 of the finest casks for their En Rama. Only in Sanlúcar de Barrameda, influenced by the ocean breeze, are the ideal climatic conditions for the production of Manzanilla found. 'En Rama' signifies a Sherry that has been bottled almost directly from the barrel making the wine more intense and complex. The idea is to taste the Sherry almost as if you had visited the bodega in Spain and dipped your glass into the barrel.

## TASTING NOTES

Complex, spicy and delicate aroma, on the palate, this wine is elegant, light and fresh underscored by a salty tanginess, influenced the close proximity of the cellars in Sanlúcar de Barrameda to the sea. A touch of citrus bitterness gives this wine a fresh finish. One sip and you'll feel like you've been transported to the Bodega and treated to an ice cold glass of Manzanilla direct from the barrel.

## HOW TO SERVE

Should be served chilled, ideal with all types of tapas, fish, shellfish, white and smoked meats, salads, vegetarian dishes, ham and olives.

*"Classic ripe apple and pear with umami and saline almond saltiness. Finish is fine and elegant." 96 points*

**GOLD MEDAL, IWC 2022**  
BODEGAS HIDALGO LA GITANA EN RAMA MANZANILLA

[www.lagitana.es](http://www.lagitana.es)

**MENTZENDORFF**  
*wine shippers since*  
**1858**



MANZANILLA  
**LA GITANA**

**VINTAGE**  
NV

**STYLE**  
Jerez Wine

**BLEND OF GRAPES**  
100% Palomino Fino

**WINEMAKER**  
Antonio Sanchez

**ALCOHOL**  
15%

**RESIDUAL SUGAR**  
<1g/l

