

BODEGAS HIDALGO-LA GITANA
SANLÚCAR DE BARRAMEDA, SPAIN

MENTZENDORFF
wine shippers since
1858



MANZANILLA
LA GITANA

LA GITANA MANZANILLA

DETAILS OF PRODUCTION

Manzanilla La Gitana is produced according to the traditional methods as stipulated by the controlling body of the Denomination of Origin 'Manzanilla-Sanlúcar de Barrameda'. Vines are planted in Albariza soil in 'Balbaina' and 'Miraflores' in the Jerez Superior District (200 Ha approx). Produced from only free run juice and using only the natural yeast found on the grapes, controlled fermentation takes place in water-cooled stainless steel tanks. The Wine is then fortified to 15% ABV using grape alcohol. It is then matured in 'solera' or 'fractional blending' systems using American oak casks, in the coastal town of Sanlúcar de Barrameda. Maturation occurs under a veil of yeast or 'flor', ensuring a light dry taste. It is only in Sanlúcar de Barrameda that flor can grow 12 months of the year, giving Manzanilla its unique style. La Gitana is bottled exclusively by Bodegas Hidalgo-La Gitana S.A. Under the original brand label 'La Gitana', one of Spain's oldest wine brands and today, one of the country's most popular.

TASTING NOTES

Dry and refreshing, with apple, straw and nutty flavours all underscored by a salty tanginess. Lightweight, subtle and balanced. A perfect introduction to sherry.

HOW TO SERVE

One of the best aperitifs served chilled in a wine glass. Ideal as an accompaniment to tapas, sea food, white meats, mild cheeses and nuts.

"FRESH, LINEAR AND SAVOURY WITH A SALTY EDGE TO THE TANGY APPLE AND CITRUS FRUIT. THIS HAS BRIGHTNESS AND FOCUS WITH SUBTLE NUTTY HINTS AND GOOD ACIDITY. VERY STYLISH, FINISHING TANGY AND INVITING A SECOND SIP." 92 POINTS

JAMIE GOODE, WINEANORAK.COM
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www.lagitana.es

VINTAGE NV
STYLE Jerez wine
BLEND OF GRAPES 100% Palomino Fino
WINEMAKER Antonio Sanchez
ALCOHOL 15%
RESIDUAL SUGAR 0.030g/l

