

BODEGAS HIDALGO-LA GITANA  
SANLÚCAR DE BARRAMEDA, SPAIN

# PALO CORTADO WELLINGTON (VORS)

## DETAILS OF PRODUCTION

Produced according to the traditional methods with grapes taken from the Balbaina District, Jerez Superior, renowned for its rich Albariza soils. Matured in solera, in casks of American oak in the Sherry town of Sanlúcar de Barrameda. The maturation is first partially 'biological' i.e. under a thin veil of yeast or flor and followed by 'oxidative', which begins as the yeast dies off due to lack of nutrients available in the Sherry.

To create Palo Cortado Wellington (vors) Individual butts of exceptional wine were removed from the solera and a new solera was established. This solera began in the 18th century, making older than the winery itself. Bottled only once per year in extremely small amounts, Palo Cortado Wellington is a rare find, full of finesse.

## TASTING NOTES

Dark amber hues and profound aromas of candied orange, smokiness and charred nuts. A gentle and complex palate with orange rind flavours lingering on a refreshingly dry finish. A full bodied, dry fortified of Denomination of Origin, 'Jerez-Xérès-Sherry'.

## HOW TO SERVE

Serve at room temperature as an aperitif or dry after dinner drink.

*"SWEET VANILLA AND TOASTED NUT BOUQUET. SPICY AND ROUND ON THE PALATE, VERY WELL BALANCED WITH GREAT FRESHNESS AND A SLIGHT TANNIC GRIP. HINTS OF 90% DARK CHOCOLATE AND COCOA ROUND OFF THE FINISH. LONG TREACLY FINISH."* 95 POINTS

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1858



MANZANILLA  
LA GITANA

VINTAGE  
NV

STYLE  
Jerez Wine

BLEND OF GRAPES  
100% Palomino Fino

WINEMAKER  
Antonio Sanchez

ALCOHOL  
19%

RESIDUAL SUGAR  
-

