# Bodegas Hidalgo-La Gitana sanlúcar de barrameda, spain

# Pasada Pastrana Manzanilla

#### DETAILS OF PRODUCTION

Pastrana is a single vineyard, on the crest of a hill near the sea, therefore cooled by the sea breezes. These grapes have great intensity of flavour. The wines are aged for longer in American oak casks than La Gitana Manzanilla. Pasada Pastrana is deeper coloured as a result, and is savoury, refreshing and hugely complex. Produced according to the traditional methods as stipulated by the controlling body of the Denomination of Origin 'Manzanilla-Sanlúcar de Barrameda', the vines are planted in Albariza soil in the area 'Balbaina' and 'Miraflores' in the Jerez Superior District. The wine is produced from only free run juice, fermentation is controlled in water-cooled stainless steel tanks, using the natural yeast on the grape and it is fortified from 11.5% approx to 15% ABV using grape alcohol. The wine is then matured in 'solera' or 'fractional blending' system in casks of American oak in the coastal town of Sanlúcar de Barrameda in Andalucia. The maturation is under a veil of yeast or 'flor' thereby ensuring a light dry taste. Only in Sanlúcar de Barrameda can the flor grow on the wine 12 months of the year to give Manzanilla its unique style.

## TASTING NOTES

Clean, delicate and faintly yeasty on the nose. Dry, light, crisp but tremendously complex on the palate. Classic notes of salted almonds and orange peel. Power and refreshment combine to create the most complex and cerebral Manzanilla.

## How to serve

Serve slightly chilled. The ultimate tapas or light meal accompaniment.

"From the Pastana vineyard, a sub-pago of Miraflores. Lovely aromatics here: tangy, nutty, appley flor notes with good concentration. Nice fine spicy characters as well as citrus fruit, with subtle raisin and tar notes, finishing long, complex and tapering. A lovely Sherry." 94 points

Jamie Goode, wineanorak.com November 2022



MENTZENDORFF



VINTAGE NV

STYLE Jerez Wine

BLEND OF GRAPES 100% Palomino Fino

WINEMAKER Antonio Sanchez

> ALCOHOL 15.5%

RESIDUAL SUGAR 0.030g/l

