

BODEGAS HIDALGO-LA GITANA  
SANLÚCAR DE BARRAMEDA, SPAIN

MENTZENDORFF  
*wine shippers since*  
1858

# PEDRO XIMÉNEZ TRIANA (VORS)



MANZANILLA  
LA GITANA

## DETAILS OF PRODUCTION

A wine from the Pedro Ximenex grapes which are first left in the sun to become raisins before pressing. Aged for more than 30 years in the solera system in butts of American oak, using the oxidative ageing process, gives the wine its complexity and the concentration of aromas and full rich nutty flavours. Before bottling, the wine is stabilised using a cold treatment process and filtered.

## TASTING NOTES

Very dark with iodine intensity, leaving a very dense tear on the glass and an almost amber hue. Very intense and complex, typical notes of nuts, toffee and noble oak. Dense, creamy and powerful, opulently sweet and intense to the palate.

## HOW TO SERVE

Serve at room temperature or lightly chilled. Goes well with chocolate or caramel desserts.

*“THE VALUE FOR MONEY OF THIS UNCTUOUS CRUDE OIL BLACK, VISCIOUS, HONEYED, FIGGY, TREACLY, PRUNE-LIKE AND RAISINY SWEET SHERRY – LIQUID CHRISTMAS PUDDING ITSELF – THAT WAS AGED IN CONTACT WITH AIR AND PRODUCED WITH SUN-DRIED, THIN-SKINNED PX GRAPES, CONCENTRATING THE SWEETNESS OF THE MUST, VERGES ON ABSURDITY. BOWLS YOU OVER WITH BOTH ITS STRENGTH OF FLAVOUR AND UNDENIABLE QUALITY.”*

JAMES VINER, TIMES OF TUNBRIDGE WELLS  
DECEMBER 2021

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

<b>VINTAGE</b> NV
<b>STYLE</b> Jerez Wine
<b>BLEND OF GRAPES</b> 100% PedroXiménez
<b>WINEMAKER</b> Antonio Sanchez
<b>ALCOHOL</b> 15%
<b>RESIDUAL SUGAR</b> 450g/l

