

BODEGAS HIDALGO-LA GITANA
SANLÚCAR DE BARRAMEDA, SPAIN

VERMUT LA GITANA

DETAILS OF PRODUCTION

Vermut La Gitana has been made by adapting a recently recovered recipe used by the Hidalgo family in the 19th and 20th centuries. This vermouth uses Oloroso Faraon and Pedro Ximenez Triana, both of which are aged in hundred year old casks and spending at least 12 years in solera. Once the wines are blended, they are infused with aromatic herbs for another 6 months.

TASTING NOTES

Mahogany in colour with deep aromas of spices and citrus flavoured with hints of cinnamon. A perfect balance of bitterness, sweetness and acidity with pleasant botanical notes.

HOW TO SERVE

Elegant and versatile, Vermut La Gitana is ideal as an aperitif and with desserts. Drink on its own, on the rocks or in cocktails.

"THIS INSANELY DELICIOUS VERMUT IS MADE USING A 19TH CENTURY HIDALGO FAMILY RECIPE. IT EMPLOYS OLOROSO FARAON AND PEDRO XIMÉNEZ TRIANA, BOTH OF WHICH HAVE BEEN AGED FOR 12 YEARS IN HUNDRED-YEAR-OLD CASKS. THIS 'SHERRY' IS THEN BLENDED AND INFUSED WITH AROMATIC HERBS FOR A FURTHER 6 MONTHS. SERVED OVER ICE WITH A SPLASH OF CHILLED SODA WATER, THIS IS A MIND-BOGGLING APERITIF DRINK THAT LOADS VERDANT BOTANICALS OVER A DEEP, THROBBING SHERRY CORE. IT IS SENSATIONAL AND A TOTAL AN UTTER BARGAIN TO BOOT." 18/20

MATTHEW JUKES' THE 50 FINEST WINES OF 2021 REPORT

www.lagitana.es

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1858



MANZANILLA
LA GITANA

VINTAGE
NV

STYLE
Jerez Vermouth

BLEND OF GRAPES
Palomino Fino
Pedro Ximenez

WINEMAKER
Antonio Sanchez

ALCOHOL
15%

RESIDUAL SUGAR
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