

BODEGAS HIDALGO-LA GITANA
SANLÚCAR DE BARRAMEDA, SPAIN

MENTZENDORFF
wine shippers since
1858

AMONTILLADO NAPOLEÓN (VORS)



MANZANILLA
LA GITANA

DETAILS OF PRODUCTION

The traditional ageing method used for all sherries uses a system of blending known as a solera. Continuous and fractional blending of young sherries with older ones results in a consistent style and quality of sherry. Matured occurs in casks of American oak in the sherry town of Sanlúcar de Barrameda and is first 'biological', i.e. under a veil of yeast or 'flor', followed by oxidatively, which begins when the lack of nutrients in the sherry causes the flor to die. This wine spends several years of ageing in cask, usually 30 years or more. The resultant style is dry and very complex. Wines of such age are designated VORS, (Very Old Rare Sherry).

TASTING NOTES

A waxy salty style with honey and hazelnuts on the nose. The palate brings vanilla, caramelised nuts and hints of savoury leather. Firm, full and mouth watering.

HOW TO SERVE

A pungent aperitif, but also great with a variety of foods: Tapas, olives, soup, dry cheeses and even beef.

"92/100. Floral and salty, featuring a pronounced rancio note, this lets date, clove and toasted Brazil nut elements unfurl steadily from the core. The salty, mouthwatering, very precise finish shows impressive length. High-toned for an amontillado."

JAMES MOLESWORTH, WINE SPECTATOR, JULY 2013
AMONTILLADO NAPOLEÓN (VORS)

www.lagitana.es

VINTAGE
NV

STYLE
Jerez Wine

BLEND OF GRAPES
100% Palomino Fino

WINEMAKER
Antonio Sanchez

ALCOHOL
18%

RESIDUAL SUGAR
1.75g/l

