

BODEGAS HIDALGO-LA GITANA  
SANLÚCAR DE BARRAMEDA, SPAIN

MENTZENDORFF  
*wine/shippers since*  
1858

# LA GITANA 'EN RAMA' MANZANILLA - SPRING 2020



MANZANILLA  
LA GITANA

## DETAILS OF PRODUCTION

Manzanilla La Gitana En Rama is traditionally produced from the first press juice of the Palomino Fino grape variety, meticulously grown on white albariza soils, highly prized for producing the finest and highest quality musts. The grapes are grown in their own vineyards situated in the Balbiana and Miraflores estates, considered to be the best within Jerez. The Harvest took place in early September, when the grapes have reach optimum ripeness. La Gitana En Rama is produced only from free run juice without any pressure being exerted. Alcoholic fermentation takes place under controlled temperature conditions, catalysed by natural yeast. Once fermentation concludes, the young wine is fortified to 15%. Maturation takes place using the traditional "Solera System" in old American oak casks, under a layer "flor" form by the yeasts. Bodegas Hidalgo La-Gitana specially selects 35 of the finest casks for their En Rama. Only in Sanlúcar de Barrameda, influenced by the ocean breeze, are the ideal climatic conditions for the production of Manzanilla found. 'En Rama' signifies a Sherry that has been bottled almost directly from the barrel making the wine more intense and complex. The idea is to taste the Sherry almost as if you had visited the bodega in Spain and dipped your glass into the barrel.

## TASTING NOTES

Complex, spicy and delicate aroma, on the palate, this wine is elegant, light and fresh underscored by a salty tanginess, influenced the close proximity of the cellars in Sanlúcar de Barrameda to the sea. A touch of citrus bitterness gives this wine a fresh finish. One sip and you'll feel like you've been transported to the Bodega and treated to an ice cold glass of Manzanilla direct from the barrel.

## HOW TO SERVE

Should be served chilled, ideal with all types of tapas, fish, shellfish, white and smoked meats, salads, vegetarian dishes, ham and olives.

*"Notably bready nose and really fresh. Tangier with more obvious acidity than many Manzanillas. Super-clean, racy and sleek. Definitely superior. 16.5/20"*

JANCIS ROBINSON, JANCISROBINSON.COM, 22 MARCH 2020  
BODEGAS HIDLAGO LA GITANA EN RAMA MANZANILLA

www.lagitana.es

VINTAGE  
NV

STYLE  
Jerez Wine

BLEND OF GRAPES  
100% Palomino Fino

WINEMAKER  
Antonio Sanchez

ALCOHOL  
15%

RESIDUAL SUGAR  
<1g/l

