

BODEGAS HIDALGO-LA GITANA  
SANLÚCAR DE BARRAMEDA, SPAIN

MENTZENDORFF  
*wine shippers since*  
1858



MANZANILLA  
LA GITANA

## LA GITANA MANZANILLA

### DETAILS OF PRODUCTION

Manzanilla La Gitana is produced according to the traditional methods as stipulated by the controlling body of the Denomination of Origin 'Manzanilla-Sanlúcar de Barrameda'. Vines are planted in Albariza soil in 'Balbaina' and 'Miraflores' in the Jerez Superior District (200 Ha approx). Produced from only free run juice and using only the natural yeast found on the grapes, controlled fermentation takes place in water-cooled stainless steel tanks. The Wine is then fortified to 15% ABV using grape alcohol. It is then matured in 'solera' or 'fractional blending' systems using American oak casks, in the coastal town of Sanlúcar de Barrameda. Maturation occurs under a veil of yeast or 'flor', ensuring a light dry taste. It is only in Sanlúcar de Barrameda that flor can grow 12 months of the year, giving Manzanilla its unique style. La Gitana is bottled exclusively by Bodegas Hidalgo-La Gitana S.A. Under the original brand label 'La Gitana', one of Spain's oldest wine brands and today, one of the country's most popular.

### TASTING NOTES

Dry and refreshing, with apple, straw and nutty flavours all underscored by a salty tanginess. Lightweight, subtle and balanced. A perfect introduction to sherry.

### HOW TO SERVE

One of the best aperitifs served chilled in a wine glass. Ideal as an accompaniment to tapas, sea food, white meats, mild cheeses and nuts.

"My favourite aperitif manzanilla sherry, this is bone dry and really perks up your palate".

MATTHEW JUKES, DAILY MAIL WEEKEND, 20TH MAY 2017  
LA GITANA MANZANILLA

"91/100. Bright, with saline, sunchoke and blanched almond notes backed by a piercing, chalk-framed finish. This is all precision and cut."

JAMES MOLESWORTH, WINE SPECTATOR, JULY 2013  
LA GITANA MANZANILLA

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

<b>VINTAGE</b> NV
<b>STYLE</b> Jerez wine
<b>BLEND OF GRAPES</b> 100% Palomino Fino
<b>WINEMAKER</b> Antonio Sanchez
<b>ALCOHOL</b> 15%
<b>RESIDUAL SUGAR</b> 0.030g/l

