

BODEGAS HIDALGO-LA GITANA
SANLÚCAR DE BARRAMEDA, SPAIN

AMONTILLADO SECO NAPOLEÓN

DETAILS OF PRODUCTION

Amontillado Seco Napoleón is originally aged to become a Manzanilla using the traditional solera system in casks of American oak. However, certain casks show a deeper, nuttier character, and are transferred to a separate solera to age oxidatively, as part of the Amontillado blend. The name originates from the days of the Peninsula War, when the Hidalgo's sold wine both to the French and the British! See also Jerez Cortado 'Wellington'.

TASTING NOTES

Hues of mahogany and rich hazelnut aromas. Full and long on the palate with subtle nuttiness and a dry and refined finish.

HOW TO SERVE

Excellent with nuts in particular and suits all pre-dinner nibbles better than any other. Lovely with grouse paté and hard cheeses. Do not over-chill in order to appreciate the more delicate flavours of this wine.

"This noble and exceptionally well-priced wine has a quintessential autumnal flavour and if you have never tasted it then you will not believe your taste buds."

MATTHEW JUKES, MONEY WEEK, OCTOBER 2013
AMONTILLADO SECO NAPOLEÓN

www.lagitana.es

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wine/shippers since
1858



MANZANILLA
LA GITANA

VINTAGE
NV

STYLE
Jerez Wine

BLEND OF GRAPES
100% Palomino Fino

WINEMAKER
Antonio Sanchez

ALCOHOL
17%

RESIDUAL SUGAR
2.0g/l

