

BODEGAS HIDALGO-LA GITANA  
SANLÚCAR DE BARRAMEDA, SPAIN

# GRAN RESERVA 'HIDLAGO 200'

## DETAILS OF PRODUCTION

Denominación de Origen: Brandy de Jerez, Sherry Brandy, comes exclusively from the Sherry District. The production and ageing of the Sherry Brandy follows the traditional methods of the region. The brandy is obtained from grape distillate and then aged in butts of American oak for several years. The casks have previously been used in the ageing of Cream and Oloroso Sherries, which ensure that the brandy gains exceptional smoothness with ageing. The ageing system used is known as the Solera system, (fractional blending) which consists of a continuous mix of young brandies with older ones resulting in a brandy of consistent quality.

The base brandy that formed this particular 'solera' originated from the cellars of one of the members of the Hidalgo family where it had been kept under lock and key for two generations without being touched.

## TASTING NOTES

Aroma: Clean, woody aromas with nuances of vanilla, walnuts and spices. The palate is delicate, rich and smooth.

## HOW TO SERVE

Serve in a traditional brandy glass at room temperature. An excellent after dinner drink or night cap.

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

**MENTZENDORFF**  
*wine/shippers since*  
**1858**



MANZANILLA  
**LA GITANA**

**VINTAGE**  
NV

**STYLE**  
Brandy De Jerez

**BLEND OF GRAPES**  
Palomino Distillate

**WINEMAKER**  
Antonio Sanchez

**ALCOHOL**  
40%

**RESIDUAL SUGAR**  
9.45g/l

