

BODEGAS HIDALGO-LA GITANA
SANLÚCAR DE BARRAMEDA, SPAIN

MENTZENDORFF
wine shippers since
1858



MANZANILLA
LA GITANA

MOLINO REAL SOLERA

DETAILS OF PRODUCTION

The vinegar originates from Manzanilla and is matured using the 'solera system' in barrels seasoned with Oloroso sherry. Manzanilla is regularly introduced in to the Vinegar solera system thus turning in to Vinegar as well.

The solera system to produce Molino Real Solera, consists of blending younger vinegar in to older through a series of barrels. The process starts with the last barrels in the series when about one third of the barrels' contents are extracted to be bottled. These barrels are topped up using an equivalent amount of vinegar from the penultimate barrels, which in turn are topped up by the preceding set. The first barrels in the system receive the Manzanilla wine. This movement may take place about three to four times a year and ageing takes an average of 6 years.

TASTING NOTES

Aromatic and acidic, woody aromas with intense nut and wood flavours.

HOW TO SERVE

Serve along side oils and bread selections.

VINTAGE
NV

STYLE
Vinegar

BLEND OF GRAPES
100% Palomino Fino

