

BODEGAS HIDALGO-LA GITANA
SANLÚCAR DE BARRAMEDA, SPAIN

OLOROSO ABOCADO ALAMEDA

DETAILS OF PRODUCTION

'Alameda' is the central plaza in Sevilla, it is here that young women are said to walk in the early evening in hope of attracting the attention of suitors. Oloroso Abocado Alameda is a mix of old Olorosos and sweeter wines made from Pedro Ximénez, which have aged for several years in soleras of American oak.

TASTING NOTES

Deep amber in colour with dried fruit and woody aromas. Full and rich on the palate. Warming flavours of raisins and walnut. Sweet with a lasting, smooth finish.

HOW TO SERVE

Excellent with nuts in particular, but also suits soft cheeses and crème caramel. Similarly superb on it's own. Do not over chill in order to appreciate the more delicate flavours.

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1858



MANZANILLA
LA GITANA

VINTAGE
NV

STYLE
Jeraz Wine

BLEND OF GRAPES
95% Palomino Fino
5% Pedro Ximénez

WINEMAKER
Antonio Sanchez

ALCOHOL
17%

RESIDUAL SUGAR
95g/l

