

BODEGAS HIDALGO-LA GITANA  
SANLÚCAR DE BARRAMEDA, SPAIN

# OLOROSO AÑADA

## DETAILS OF PRODUCTION

Grapes are sourced exclusively from our own vineyards in Balbaina and Miraflores, and only the free run juice is used for Oloroso 1986. Matured in casks of American oak without blending in the sherry town of Sanlúcar de Barrameda. No other years are added to the 1986 barrels. The maturation is an oxidative process; no flor grows since the wine is fortified after vinification. Then follows over twenty years of ageing in cask, to give a dry, complex wine.

## TASTING NOTES

Intensely rich aromas of walnut. The palate is dry, intense, rich and deep with a long and powerful flavour. Acidity lifts and gives freshness.

## HOW TO SERVE

Serve at room temperature as an aperitif or dry after dinner drink.

*“Very wild, wacky, umami nose, followed by an intensely savoury concentrated palate. Saline, loads of dried nuts and a whiff of dried fruit.”*

**IWC AWARDS 2016**  
**OLOROSO AÑADA 1986**

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

**MENTZENDORFF**  
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**1858**



MANZANILLA  
**LA GITANA**

**VINTAGE**  
1986

**STYLE**  
Jerez Wine

**BLEND OF GRAPES**  
100% Palomino Fino

**WINEMAKER**  
Antonio Sanchez

**ALCOHOL**  
18%

**RESIDUAL SUGAR**  
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