

BODEGAS HIDALGO-LA GITANA
SANLÚCAR DE BARRAMEDA, SPAIN

OLOROSO FARAÓN (VORS)

DETAILS OF PRODUCTION

Faraon, refers to the Spanish name for the head of a family of gypsies - just as La Gitana, refers to a gypsy girl. Grapes are sourced exclusively from our own vineyards in Balbaina and Miraflores, and only the free run juice is used to produce Oloroso Faraon. Matured in solera, in casks of American oak in the sherry town of Sanlúcar de Barrameda, the maturation is first 'biological', i.e. under a veil of yeast or flor followed by the 'oxidative' process, which begins as the yeast dies off due to lack of nutrients available in the sherry. Then follows several (over thirty years) of ageing in cask, to give a dry, complex wine. Wines of such age are designated VORS, (Very Old Rare Sherry).

TASTING NOTES

Deep, rich and complex. The nose is full of toasted walnuts and the palate has intense flavours of grilled nuts, charred wood and hints of dried orange peel. Surprising acidity with a long and powerful finish.

HOW TO SERVE

A great aperitif and accompaniment to light nibbles. Some surprising food pairings too; Duck breast with crushed potatoes and red cabbage and game and mushroom pies.

"It's a dry Oloroso - deep, rich and complex with a really intense flavour of grilled nuts but an astonishingly fresh acidity - one of the most delicious sherries I've tasted."

FIONA BECKETT, MATCHINGFOODANDWINE.COM, FEBRUARY 2013
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www.lagitana.es

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MANZANILLA
LA GITANA

VINTAGE
NV

STYLE
Jerez Wine

BLEND OF GRAPES
100% Palomino Fino

WINEMAKER
Antonio Sanchez

ALCOHOL
20%

RESIDUAL SUGAR
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