

BODEGAS HIDALGO-LA GITANA
SANLÚCAR DE BARRAMEDA, SPAIN

OLOROSO SECO FARAÓN

DETAILS OF PRODUCTION

The 'Faraon' is the head of an Andalusian gypsy family. Oloroso Seco Faraon is aged oxidatively for several years in butts of American oak. The grapes are sourced exclusively from our own vineyards in Balbaina and Miraflores. Matured in casks of American oak in a "solera" or "fractional blending" system, in the coastal town of Sanlúcar de Barrameda, maturation is an oxidative process; no flor grows since the wine is fortified after vinification. Then follows an average of seven years of ageing in cask, to give a dry and wonderfully complex wine.

TASTING NOTES

Intensely rich pervading walnut aromas. The palate is dry, intense, rich and deep with a long and powerful flavour.

HOW TO SERVE

A pungent aperitif, but also great with many foods: Tapas, soup, dry cheeses and even beef.

"Dried figs, raisins, toffee and coffee, as well as orange peel, and a salty note on the nose. The palate was full and balanced, between a citrus and caramel character".

CLINT CAWOOD, IMBIBE, NOVEMBER 2011
OLOROSO SECO FARAÓN

www.lagitana.es

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wine/shippers since
1858



MANZANILLA
LA GITANA

VINTAGE
NV

STYLE
Jerez Wine

BLEND OF GRAPES
100% Palomino Fino

WINEMAKER
Antonio Sanchez

ALCOHOL
18%

RESIDUAL SUGAR
2.0g/l

