

BODEGAS HIDALGO-LA GITANA
SANLÚCAR DE BARRAMEDA, SPAIN

PALO CORTADO WELLINGTON (VORS)

DETAILS OF PRODUCTION

Produced according to the traditional methods with grapes taken from the Balbaina District, Jerez Superior, renowned for its rich Albariza soils. Matured in solera, in casks of American oak in the Sherry town of Sanlúcar de Barrameda. The maturation is first partially 'biological' i.e. under a thin veil of yeast or flor and followed by 'oxidative', which begins as the yeast dies off due to lack of nutrients available in the Sherry.

To create Palo Cortado Wellington (vors) Individual butts of exceptional wine were removed from the solera and a new solera was established. This solera began in the 18th century, making older than the winery itself. Bottled only once per year in extremely small amounts, Palo Cortado Wellington is a rare find, full of finesse.

TASTING NOTES

Dark amber hues and profound aromas of candied orange, smokiness and charred nuts. A gentle and complex palate with orange rind flavours lingering on a refreshingly dry finish. A full bodied, dry fortified of Denomination of Origin, 'Jerez-Xérès-Sherry'.

HOW TO SERVE

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

“seriously intense, concentrated but elegant, with aromas of burnt sugar, citrus peel, ginger, dates, walnuts and molasses. A wine for connoisseurs, this boasts a palate complete with layers of coffee, woodsmoke, caramel, an earthy complexity and a lightning bolt of a finish”

DECANTER WORLD WINE AWARDS 2016
PALO CORTADO WELLINGTON (VORS)

www.lagitana.es

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1858



MANZANILLA
LA GITANA

VINTAGE
NV

STYLE
Jerez Wine

BLEND OF GRAPES
100% Palomino Fino

WINEMAKER
Antonio Sanchez

ALCOHOL
19%

RESIDUAL SUGAR
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