

BODEGAS HIDALGO-LA GITANA
SANLÚCAR DE BARRAMEDA, SPAIN

MENTZENDORFF
wine shippers since
1858

PERDO XIMÉNEZ TRIANA (VORS)



MANZANILLA
LA GITANA

DETAILS OF PRODUCTION

A wine from the Pedro Ximenez grapes which are first left in the sun to become raisins before pressing. Aged for more than 30 years in the solera system in butts of American oak, using the oxidative ageing process, gives the wine its complexity and the concentration of aromas and full rich nutty flavours. Before bottling, the wine is stabilised using a cold treatment process and filtered.

TASTING NOTES

Very dark with iodine intensity, leaving a very dense tear on the glass and an almost amber hue. Very intense and complex, typical notes of nuts, toffee and noble oak. Dense, creamy and powerful, opulently sweet and intense to the palate.

HOW TO SERVE

Serve at room temperature or lightly chilled. Goes well with chocolate or caramel desserts.

VINTAGE
NV

STYLE
Jerez Wine

BLEND OF GRAPES
100% PedroXiménez

WINEMAKER
Antonio Sanchez

ALCOHOL
15%

RESIDUAL SUGAR
450g/l

