

MANZANILLA

EXTRA DRY



BASIC DATA

Area or Designation of Origin: D.O. Manzanilla

Type of wine: Manzanilla

Grape variety: Palomino Fina

TECHNICAL CHARACTERISTICS

Alcohol Content: 15.0% vol.

Total acidity: 3.5 ± 0.5 g/l tartaric acid

PH: 3.1 ± 0.1

Residual sugar: Trace

Sulphurous total: Between 50 and 100 mg/l

VINEYARDS AND HARVEST

Vineyard: Gibalbin and Santa Lucia vineyards in Jerez Superior

Number of hectares: 400 hectares

Vineyard age: 20 years old

Yield: 9.500 Kgs/hectare

Specific soil type: A white, chalky soil known as Albariza

Pruning: "Stick and thumb" / Double cordon

Specific microclimate: Vineyards located inland on a site that promotes the proper ripening of the grapes.

Harvest style: Manual in bulk

Start date: Usually midway through August

Duration: 17 days

VINIFICATION

Tanks: Stainless steel with a capacity of 400.000 litres

Temperature: 18°

Time: 10 days

Yeast: Indigenous and selected by the winery

PRODUCTION AND AGEING

Type of ageing: Biological

System: Criaderas and Solera (A dynamic system allowing the traditional blending of new wine with older wines)

Ageing period: 3 years

Location of cellars: Sanlúcar de Barrameda

Ageing cellars: El Potro, La Nueva, Angioletti and Pastora.

Total casks: 7.191

Type of cask: Typical Jerez bota made from American oak

Production process: Once the fermentation of the Palomino must has finished, the

most delicate of the wines are chosen and are fortified with a wine-based distilled spirit to bring the alcohol content up to 15% vol. The result is known as sobretablas, and this wine is destined for ageing in typical Jerez casks of 500 litres where it will develop a cream, or veil, on the surface called the flor. Over time, this veil, formed by yeast of the *Saccharomyces Cerevisiae* genus, transforms the sobretablas into Manzanilla. The ageing system is characterized by the careful extraction of wine and the consequent topping up of the various cask in the individual wine cellars, traditionally known in Jerez as the sacas and rocios. The percentage amount of wine moved to and from each barrel and the frequency at which this takes place is essential to its success.

TASTING NOTES

Pale straw yellow. Classic Manzanilla aromas, reminiscent of the ocean and fresh dough, are revealed on the nose. Fresh and dry on the palate, with good body and a lingering aftertaste, resulting in an overall sensation of satisfaction.

SERVING SUGGESTIONS

With its pale yellow colour and its light, fragrant aromas, this exceptional Manzanilla is the perfect accompaniment to tapas, appetizers and a range of starters such as Spanish cured ham, mild cheeses and asparagus. It also goes well with cold or hot soups, shellfish, salmon and herrings. Its distinctive flavour is perfectly suited to a range of other dishes such as cod soufflés, fish and meatdishes, melon with cured ham, salads with smoked ingredients, rice and vegetables. For something different, try it with Japanese food for a new taste sensation. Serve well chilled at a temperature of 6°-8° C in a white wine glass and enjoy as an aperitif or with food.

FORMAT

75 cl. bottles in boxes of 6.