

BODEGAS HIDALGO-LA GITANA
SANLÚCAR DE BARRAMEDA, SPAIN

PASADA PASTRANA MANZANILLA

DETAILS OF PRODUCTION

Pastrana is a single vineyard, on the crest of a hill near the sea, therefore cooled by the sea breezes. These grapes have great intensity of flavour. The wines are aged for longer in American oak casks than La Gitana Manzanilla. Pasada Pastrana is deeper coloured as a result, and is savoury, refreshing and hugely complex. Produced according to the traditional methods as stipulated by the controlling body of the Denomination of Origin 'Manzanilla-Sanlúcar de Barrameda', the vines are planted in Albariza soil in the area 'Balbaina' and 'Mirafleres' in the Jerez Superior District. The wine is produced from only free run juice, fermentation is controlled in water-cooled stainless steel tanks, using the natural yeast on the grape and it is fortified from 11.5% approx to 15% ABV using grape alcohol. The wine is then matured in 'solera' or 'fractional blending' system in casks of American oak in the coastal town of Sanlúcar de Barrameda in Andalucía. The maturation is under a veil of yeast or 'flor' thereby ensuring a light dry taste. Only in Sanlúcar de Barrameda can the flor grow on the wine 12 months of the year to give Manzanilla its unique style.

TASTING NOTES

Clean, delicate and faintly yeasty on the nose. Dry, light, crisp but tremendously complex on the palate. Classic notes of salted almonds and orange peel. Power and refreshment combine to create the most complex and cerebral Manzanilla.

HOW TO SERVE

Serve slightly chilled. The ultimate tapas or light meal accompaniment.

"Toasted. Reminds me of that Japanese tea made of toasted rice. Lovely! This would match so many dishes so happily."

JANCIS ROBINSON, JANCIS ROBINSON.COM, NOVEMBER 2012
PASADA PASTRANA MANZANILLA

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
15.5%

RESIDUAL SUGAR
0.030g/l

