VINO FINO
Explore a World of Wine

HIDALGO la GITANA MANZANILLA SHERRY 500ml



$35.99

Product Code:	7516
Country:	Spain
Region:	Andalucia
Sub Region:	Manzanilla de Sanlúcar de Barrameda
Style:	Fortified
Variety:	Sherry

Closure:	Cork
Unit:	Each
Volume:	500ml
Alcohol:	15.0%
Grape:	100% Palomino

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

La Manzanilla is a dry wine and the lightest and most delicate member of the Sherry region and can only be made in the coastal town of Sanlacar de Barrameda set at the mouth of the River Guadalquivir. The position of the town, set between the sea and the river and the marshlands to the north, combines with the particular topography of the town itself to create an especially humid and constant microclimate.

These conditions allow a special growth of yeast, known as the 'flor', to grow on the surface of the maturing wine all your round thus protecting it from the detrimental effects of oxygen. Elsewhere in the Sherry district, the flor dies off in the summer and winter months to form the Fino sherry instead. Due to the uniqueness of this wine Manzanilla has its own 'Denominacion de Origen' Manzanilla -Sanlacar de Barrameda, set within the Sherry Denomination.

Hidalgo's Manzanilla is sold under the name of 'la Gitana' and carries a label depicting the 'gitana' (gypsy girl) which was originally painted for the firm by Joaquan Turina, father of the famous composer of the same name. Today, 'La Gitana' is the most popular Manzanilla on the Spanish market and is now the best selling wine in Seville.

This is the classic example of this unique wine and the flagship of their company. Its fresh and delicate taste has made it the favourite of Seville, the heart of traditional Andalucia where they drink it chilled, with a meal or with tapas or simply as a

delicious wine.

"The benchmark among fino-style Sherries is La Gitana. Simply put, it's a classic. Pour yourself a copita of this beauty and sip it while munching some olives, peanuts or pistachios. Shazzam! You're transported to a whitewashed village in Andalusia. Aromas of mushroom and yeast are just as they should be. And deep within are subtle flavors of marzipan and citrus. The long, salty, bone-dry finish cleanses the palate and primes your appetite for better things to come." **89/100 Wine Enthusiast**

CONTACT VINO FINO

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https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
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VISIT VINO FINO

188 Durham St South,
Christchurch

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