

premium range

JEREZ - XÉRÈS - SHERRY, MANZANILLA - SANLÚCAR DE BARRAMEDA, BRANDY DE JEREZ, VINAGRE DE JEREZ

BODEGAS HIDALGO
LA GITANA



MANZANILLA

LA GITANA

Average ageing: 5 years. Cases: 6x75cl, 12x75cl, 12x50cl, 12x37'5cl y 24x18'7cl.

Product description

A dry, fresh, crisp and delicate white wine matured under a thick veil of yeast 'la flor' in the coastal town of Sanlúcar de Barrameda within the Denominación de Origen 'Manzanilla - Sanlúcar de Barrameda'.

Vinification

Manzanilla La Gitana is made from the 'Palomino' grape, which has been cultivated on the chalky 'albariza' soil to obtain the finest quality must. The grapes are exclusively from our own vineyards in the Balbaina and Miraflores district, considered as the best in the Jerez Superior District. The harvest takes place once the grapes are mature in early September, and only the free run juice is used. The must is fermented using a temperature controlled process in water-cooled tanks. The wine is then lightly fortified to 15% to prepare it for ageing in oak barrels.

Ageing process

Using the traditional 'Solera' system in butts of American oak. The process is 'biological'; i.e. the wine matures under a protective 'veil' of yeast known as 'flor' which protects the wine from the air and imparts its own particular flavour. Only in Sanlúcar, due to the sea air, can the flor grow on the wine 12 months of the year to give Manzanilla its unique style.

Final process

Before bottling, the wine is stabilised using a cold treatment process and filtered to extract the yeast. Bottled exclusively by Bodegas Hidalgo under the brand name La Gitana which is one of the oldest and most popular wine brands in Spain.

Tasting notes

Colour: Bright pale straw. **Aroma:** Clean, delicate and faintly yeasty apple nose. **Flavour:** Dry, light, crisp and smooth with a tangy fresh finish. **Serving suggestions:** Best served slightly chilled in a wine glass, and highly recommended with seafood, fish, smoked and cured delicacies, white meats, vinaigrette dishes and salads or simply as the perfect aperitif.

Analytical details

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| - Alcohol (%v/v) | 15 ± 0,3 |
| - Volatile acidity (g/L) | 0,33 ± 0,10 |
| - Total acidity (g/L) | 4,27 ± 0,5 |
| - Density (g/ml) | 0,9848 ± 0,002 |
| - Colour (520 nm) | 0,06 ± 0,01 |
| - Reduced sugars (g/L) | 0,03 ± 0,004 |
| - pH | 3,0 ± 0,2 |