

BODEGAS LA CIGARRERA AMONTILLADO SHERRY



100% Palomino. Intense & fine with fruit notes of orange peel, golden raisins intermingling with saline and balsamic notes. Almonds, walnuts and light herbal notes throughout. Finishes long and fine. Serve at room temperature, or makes for an excellent mixing ingredient in cocktails. a cocktail jack-of-all-trades, pairing well with sweet vermouth, whisky, Jacoulot Le Petit Marc, Crème de Framboise, and agave distillates.

This Amontillado is a minimum of 6 years old. Produced from the palomino grape variety, it is fortified with the addition of vinous alcohol up to 17%. It spends the first four years of its *élevage* under flor and a further two years aging oxidatively. The town of Sanlúcar de Barrameda holds a special distinction within the D.O. of Jerez-Xères-Sherry: this town is the only place where Manzanilla can be produced. The distinct climate of Sanlúcar de Barrameda imparts a unique flavor to the protective yeast (known as flor) that grows on Fino Sherries. The flor here is more heavily influenced by the ocean than the flor that grows in other parts of Sherry Country. It gives a salty, ocean-like quality to the Sherry that separates it from other finos and characterizes it as a Manzanilla.

Bodegas La Cigarrera is a Manzanilla producing Almacenista that began aging Sherries in 1758. The current bodega housing their solera of 500 barrels was started in 1891 in a former convent by Manuel Hidalgo Colom, the great grandfather of Ignacio Hidalgo, ninth-generation cellar master who runs the house today. Once he was allowed to by law in 1997, Ignacio began to estate bottle his own Sherries so that he could sell a higher quality wine directly to the market, making him one of the first Almacenista producers to bottle Manzanilla under their own label. La Cigarrera is a tribute to the women who used to sell tobacco on the sidewalks of Sanlúcar de Barrameda. It is a tribute to the pride, beauty & history of this incredible Andalusian port town. La Cigarrera Manzanilla is produced exclusively from vineyards in the Jerez Superior Denomination of Origin. They are still located in the original bodega from 1891 in the Plaza Madre de Dios in the Barrio Bajo (lower part) of Sanlúcar, possessing some of the oldest casks in town.

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Tasting Note:

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Shelf Talker:

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