

BODEGAS LA CIGARRERA PEDRO XIMÉNEZ SHERRY



100% Pedro Ximénez Dark mahogany with notes of plums, dates, cinnamon, licorice and balsam. Orange peel and lime juice. Subtle hints of bergamot and coriander in the background. Medium-sweet and silky with a full palate and long finish. Serve at room temperature, or makes for an excellent mixing ingredient. A natural pairing for stirred whiskey cocktails, also creates beautiful foamy texture in shaken cocktails, blending happily with rum, amaros, Atxa Pacheran and fruit liqueurs.

Produced with traditional sun-dried Pedro Ximénez grapes. After the harvest, clusters of grapes are laid out in the sandy flats close to the ocean and left to dry for up to three weeks. Most of the moisture evaporates, then the grapes are crushed and fermented. The fermentation is partial, being stopped by the addition of vinous alcohol, which leaves residual sugars intact. Pedro Ximénez is then aged oxidatively in a solera for a minimum of six years. 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 imparts a unique flavor to the protective yeast (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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Dark mahogany with notes of plums, dates, cinnamon, licorice, balsam, orange peel & lime juice; subtle hints of bergamot & coriander in the background; medium-sweet & silky with a full palate & long finish.

Shelf Talker:

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