

BODEGAS LA CIGARRERA MANZANILLA SHERRY



100% Palomino Fino. Intense aromas full of brine, chalky notes and almonds with typical chamomile, freshness of citrus zest and light whiffs of herbs. Smooth with decent complexity, rich flavors of saltiness, seaweed, peanuts and bitter almonds. Citric notes but overall the acidity is quite low. Soft fennel notes and green olives. Vibrant and fresh. Medium finish. Ideal with tapas, seafood, fish, sausages, salads and cold soups.

This Manzanilla is aged in *Solera* for 4 years. Produced from the palomino grape variety, it is fortified with the addition of vinous alcohol up to 15%. The town of Sanlúcar de Barrameda holds a special distinction within the D.O. of Jerez-Xérès-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:

BODEGAS LA CIGARRERA MANZANILLA SHERRY

100% Palomino Fino. Aromas of brine, chalk, almonds, chamomile, citrus zest & herbs; smooth & complex; rich flavors of salt, seaweed, peanuts & bitter almonds; low acidity; soft fennel notes & green olives; vibrant & fresh; medium finish.

Shelf Talker:

LA CIGARRERA MANZANILLA SHERRY



100% Palomino Fino. Manzanilla is a style of Fino Sherry from Sanlúcar de Barrameda. The unique climate enables a very special *flor* to grow, creating an especially delicate Sherry reminiscent of the ocean. Intense aromas full of brine, chalky notes & almonds with typical chamomile, freshness of citrus zest & light whiffs of herbs. Smooth & complex, rich flavors of salt, seaweed, peanuts & bitter almonds. Low acidity. Soft fennel notes & green olives. Vibrant & fresh. Medium finish. Ideal with tapas, seafood, fish, sausages, salads & cold soups.

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