

BODEGAS LA CIGARRERA OLOROSO SHERRY



100% Palomino. Very fine with dried fruits and flowers on the nose. The palate is smooth with a lot of umami from the abundance of glycerol. Saline and fine with balanced bitter notes. Seabreeze and iodine balanced with notes of hazelnuts. Match the richness of La Cigarrera Oloroso with dark aged spirits such as whisky, rum, amaro, and sweet vermouth, or counterbalance with bright fruit flavors such as banana, pineapple, or Jacoulot's Crème de Mûre.

This Oloroso is a minimum of 6 years old. Produced from the palomino grape variety; it is fortified with the addition of vinous alcohol up to 18%, spending at least 6 years aging oxidatively in solera, without the protection of flor. La Cigarrera is produced exclusively from vineyards in the Jerez Superior Denomination of Origin. They are located in the original bodega from 1891 in the Plaza Madre de Dios in the Barrio Bajo (lower part) subzone of Sanlúcar de Barrameda, possessing some of the oldest casks in town. 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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

BODEGAS LA CIGARRERA OLOROSO SHERRY

100% Palomino. Very fine with dried fruits & flowers on the nose; smooth with a lot of umami from the abundance of glycerol; saline & fine with balanced bitter notes; seabreeze & iodine balanced with notes of hazelnuts.

Shelf Talker:

LA CIGARRERA OLOROSO SHERRY



100% Palomino. Very fine with dried fruits & flowers on the nose. The palate is smooth with a lot of umami from the abundance of glycerol. Saline & fine with balanced bitter notes. Seabreeze & iodine balanced with notes of hazelnuts. Match the richness of La Cigarrera Oloroso with dark aged spirits such as whisky, rum, amaro & sweet vermouth, or counterbalance with bright fruit flavors such as banana, pineapple, or Jacoulot's Crème de Mûre.

AN EASTERLY WINE SELECTION