

Bodegas Alonso

Velo Flor Manzanilla



WHITE
FORTIFIED WINE



SPAIN



JEREZ



SUITABLE
FOR VEGANS

TASTING NOTE

A Manzanilla that has been aged for 9-10 years (typically 5-6 years). This results in a dry Sherry which retains Manzanilla's hallmark freshness, and yet has significantly greater richness, concentration and complexity. Pale golden colour and intense aromas of chamomile, blanched almond, cider apple and salted caramel notes. Absolutely awesome!

VINIFICATION

Made from 100% Palomino, grown in several vineyards within the Jerez Superior region, this exceptional Manzanilla is aged for 9-10 years in 600 litre old American oak casks.

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|-----------------|---------------------|
| SIZE | 75cl |
| VINTAGE | NV |
| ABV | 15% |
| GRAPE VARIETIES | Palomino (100%) |
| CLOSURE | Natural Cork |
| SKU CODE | K18461NV |
| EXPRESSION | Fortified |
| COUNTRY | Spain |
| REGION | Jerez |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| PH | 3 |
| TOTAL ACIDITY | 4.35g/l Tartaric |
| RESIDUAL SUGAR | 0.9g/l |
| SKU | K18461NV |