

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. 'Velo Flor' means 'flower veil', and refers to the 'veil' of yeast which is cultivated on the wine as it ages.

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