

Bodegas Hidalgo

La Gitana Manzanilla



WHITE
FORTIFIED WINE



SPAIN



JEREZ



SUITABLE
FOR VEGANS

TASTING NOTE

Dry sherry as salty and appetising as a bowlful of nuts - and in fact, there's a nuttiness in the mouth, balanced by an apple tang and a refreshing splash of seaspray on the finish.

VITICULTURE

Manzanilla La Gitana is produced according to the traditional methods as stipulated by the controlling body of the Denomination of Origin 'Manzanilla Sanlúcar de Barrameda'. Vines are planted in Albariza soil in 'Balbaina' and 'Miraflores' in the Jerez Superior District (200 Ha approx).

VINIFICATION

The Wine is fortified to 15% ABV with grape alcohol, aged in Sanlúcar de Barrameda using American oak casks in 'solera' systems. Maturation under year-round flor yeast creates its distinct light dry taste, unique to this coastal town.

FOOD MATCHING

With its salty, umami tang, the La Gitana is a great match to cured meats and shellfish as well as the classic accompaniments of olives and salted almonds.

SIZE	75cl
VINTAGE	NV
ABV	15%
GRAPE VARIETIES	Palomino (100%)
CLOSURE	Stopper Cork
SKU CODE	E81561NV
EXPRESSION	Fortified
COUNTRY	Spain
REGION	Jerez
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Stopper Cork
PH	3
TOTAL ACIDITY	4.27g/l Tartaric
RESIDUAL SUGAR	0.03g/l
SKU	E81561NV