

## Bodegas Hidalgo, La Gitana Manzanilla 50cl

£9.99

**Vintage:**

**Bottle Size:** 50cl

**Alcohol %:** 15%

**Country:** Spain

**Description:** A dry, fresh, crisp and delicate manzanilla sherry matured under a thick veil of yeast 'la flor' in the coastal town of Sanlúcar de Barrameda. This wine is a bright pale straw colour, with a clean, delicate and faintly yeasty apple nose. It is dry, light, crisp and smooth with a tangy fresh finish.

**Cepages:** Palomino Fino

**Group:**

**Sub group:** Sherry

**Colour:** Fino

**Closure:** Cork

**Producer:**

**Website:** [www.lagitana.es](http://www.lagitana.es)

**Organic/Bio Status:**

**Food / cocktail match:** Serve chilled as an aperitif, accompanied by salted almonds, green olives, and cured serrano ham.

**Food / cocktail recipe:**

**Press** 'The lightest, freshest style of sherry from the town of Sanlúcar de Barrameda has a subtle sea-salty tang, fresh sourdough bread and Marmite-lite nutty-yeasty savouriness that make it incredibly moreish both with and without olives and jamón.' - David Williams, The Observer

'A bright, high-pitched style, showing the tangy quinine and chamomile notes laced with talc and fleur de sel flavours. Very dry, brisk, stony-edged finish. An absolute delight.' - Wine Spectator

'It's sherry, yes, but not as we know it. Fresh, invigorating and with a



breezy tang, it's sensational as a chilled aperitif with fish, shellfish or salted almonds and good cheer. I love it.' Olly Smith, the Daily Mail.

'The clean fresh salty tang of the manzanilla turbo charges the sweet earthiness of the chips, matching in weight and saltiness. The savoury nature of the wine sits alongside the firm flesh of the fish bringing out a nice ozone savoury element. Five Stars, Outstanding wine with Fish and Chips.' - What Food, What Wine

**Awards**

Gold Medal Winner International Wine Challenge

**Other Info:**

Hidalgo is a long-established bodega in Sanlúcar, with its origins in the 18th Century. The Hidalgo family moved from northern Spain to Andalucía at that time, and established a salina for the production of salt. The family entered the Sherry business in 1792, when José Pantaleón Hidalgo acquired a bodega from his father-in-law. Since that time the business has remained a family concern, passing through six generations. Keeping the operation small has allowed the family to maintain control and to favour the production of quality wines over quantity. They occupy the same premises in the centre of Sanlúcar de Barrameda as they did two centuries ago, and own over 200 hectares of vineyards which include some ancient vines, up to eighty years old in some places.