

## Bodegas Alonso, Velo Flor Manzanilla, Sanlúcar de Barrameda

£33.99



**Vintage:**

**Bottle Size:** 75cl

**Alcohol %:** 15%

**Country:** Spain

**Description:** Wonderful and lively. Bags of chamomile, floral vanilla notes and sweet and grassy, dried out hay. Honey and beeswax spring out of the glass. There's traces of flor, yeasty warm bread dough and hot soft fresh white bread.

**Cepages:** Palomino Fino

**Group:**

**Sub group:** Sherry

**Colour:** Fino

**Closure:** Cork

**Producer:**

**Website:**

**Organic/Bio Status:**

**Food / cocktail match:**

**Food / cocktail recipe:**

**Press**

**Awards**

**Other Info:** Bodegas Alonso was founded in the Sherry Triangle by the Asencio brothers, who had the vision and passion to continue and improve the work of three important wine cellars in Sanlúcar de Barrameda: Pedro Romero, Gaspar Florido and Fernando Méndez. For this reason, they purchased Pedro Romero's wine cellar located in the 'barrio bajo' of Sanlúcar de Barrameda, which offered the ideal space for aging manzanilla and other sherry styles. Bodegas Alonso works with just over

13 hectares of vineyards in Jerez Superior, the best albariza terroir, in areas like Balbaina and Miraflores. The bodega has also inherited top quality and extremely old oxidative barrels of Sherries from the three houses