

BODEGAS HIDALGO-LA GITANA
SANLÚCAR DE BARRAMEDA, SPAIN

MENTZENDORFF
wine shippers since
1858

LAS 30 DEL CUADRADO



MANZANILLA
LA GITANA

DETAILS OF PRODUCTION

Las 30 del Cuadrado is a homage to a unique 30 acre plot of 70 years old palomino vines that are found inside the large Estate called “El Cuadrado” located in the sought after district of Balbaina Alta. The vinification process is as unique as the vineyard. Shortly after a gentle press the wine is fermented in Old Sherry Casks, previously used for Manzanilla Pasada and left in contact with fine lees for 6 months.

TASTING NOTES

Pale yellow color, aromas of limestone and floral notes showing the pure expression of chalky soil. Full of character this wine is buttery with good volume, and a surprising touch of saltiness. Great length on the finish.

HOW TO SERVE

Serve chilled as an aperitif or pairs well with fish and seafood dishes or with mild cheese.

“90/100. The characterful white 2016 Las 30 del Cuadrado is an unfortified Palomino fermented in old Manzanilla casks, a style that wants to revive the wines from yesteryear, so it has some of the flor notes of a Manzanilla with nuts, esparto grass, hay and straw. The grapes come from the Los Cuadrados lieu-dit from the Pago Balbaína Alta which express the character of the limestone-rich Albariza soils. The palate is dry with pungent flavors that bring back the notes found on the nose, quite intense and persistent.”

LUIS GUTIÉRREZ, WINE ADVOCATE, DECEMBER 2017
BODEGAS HIDALGO-LA GITANA LAS 30 DEL CUADRADO 2016

www.lagitana.es

VINTAGE

2016

STYLE

Jerez Wine

BLEND OF GRAPES

100% Palomino Fino

WINEMAKER

Antonio Sanchez

ALCOHOL

13%

RESIDUAL SUGAR

0.03g/l

