



"DON ZOILO" MANZANILLA



COUNTRY Spain

APPELLATION Jerez

REGION Jerez

WINEMAKER Paola Medina

GRAPES Estate grown Palomino grapes from vineyard Jerez Superior Balbaina

BACKGROUND

For over 130 years, Bodegas Williams & Humbert have been producing the finest sherries and brandies; as well as a diverse portfolio of spirits, utilizing one of the most traditional methods of ageing, the solera method. Founded in 1877 by Sir Alexander Williams and Arthur Humbert, Bodega Williams & Humbert has been considered to be one of the worlds most prestigious wine producers in the world.

Located in the heart of Jerez de la Frontera, Bodega Williams & Humbert has more than 1,200 acres of vineyards, and the largest wine cellar in Europe. The family owned and operated Bodega has produced a great variety of high quality sherries, while maintaining the traditional methods of solera aging. Solera is a method of producing wines, where small amounts of younger wines are systematically blended with the more mature wines over a period of time.

DESCRIPTION

COLOR: Brilliant, pale gold.

NOSE: Intense, complex aromas reminiscent of the yeast layer with a hint of almond..

TASTE: Delicate yet full-bodied, with character and elegance. A long aftertaste and nose.

VINIFICATION

Palomino grapes aged in oak casks for 5 years in the traditional Solera method. It must be aged in wineries located in "Sanlúcar de Barrameda" as the microclimate there makes Manzanilla even saltier and more pungent than fino sherry.

ANALYSIS

Alcohol: 15%% RS: Less than 1 g/l

SERVING SUGGESTIONS

The perfect chilled aperitif accompanied by a high-quality cheese, ham, dried fruits and/or seafood.

BOTTLE SIZES

750 ml



 **Vegan**  **Gluten Free**