



Alegría

Definition: In EEC terms, Quality Liquor Wine Produced in a Specific Region, (VLCPRD, CE R1493/99); in Spain, fortified wine with the Quality Demarcation Manzanilla-Sanlúcar de Barrameda. Biological ageing under a layer of yeast.

Type of grape: Palomino

Vineyards: Jerez Superior. Pago Balbaína.

Alcohol content: 15% Alc. /Vol.

Type of wine: Manzanilla Sherry

Sugar content: Very dry, less than 1 gr. /l



Production: Bud musts from our best vineyards. Cold, still decanting. Fermentation at 22° C. Early filtering, classification by quality and fortified at 15°C with the best distilled wines to obtain the traditional racks. Put into the traditional Criaderas y Soleras system of dynamic ageing in the 6th criadera, where the biological ageing takes place under a layer of yeast. Traditional oak casks, preferably American with a capacity of 30 and 36 @. Aged for at least 6 years, passing through the different criaderas until it reaches the solera, from which it is drawn out for consumption. 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.

Tasting notes: Brilliant hues of old gold. Intensely pungent nose with a hint of the yeast layer and a note of almond. Delicate yet full-bodied, assertive while elegant. A very long finish.

Suggestions for consumption: As an aperitif at any time and a fine match for shellfish, fish and light dishes.
