

## Albariza Manzanilla

---



Jerez in southern Spain is home to the light-colored Albariza soil optimal for growing Palomino grapes and producing the most highly renowned wines in the world. The sherries in the Albariza portfolio originate from this rare terroir. There are two important benefits to the grapes; the impressive high water-retention property nourishes the vines during intensely hot dry summers and its reflective nature created by high chalk content aids in photosynthesis. The celebrated soil of Chablis and Champagne has similar characteristics.

After harvest, the grapes are fermented and aged in a fractional blending system, called Solera, yielding wines with depth and complexity. While most producers fortify with bulk spirit made in La Mancha from Airén, the sherries in this portfolio utilize Palomino grape distillate from estate vineyards located in Jerez which integrates seamlessly with the base wine. The experienced and accoladed winemaking team is led by Eduardo Ojeda Cebrian who produces the only sherry in Grandes Pagos de España.

**WHAT MAKES THIS WINE UNIQUE?:** Produced, aged and bottled in Sanlucar de Barrameda, the northwestern most point in the 'Sherry Triangle', at the intersection of the Atlantic Ocean and the Guadalquivir river.

**GRAPE:** 100% Palomino

**PAIRING SUGGESTIONS:** Serve chilled in a white wine glass as an ideal aperitif with seared sesame encrusted tuna, miso glazed seabass, sautéed shrimp, steamed mussels, fried oysters or spicy jambalaya. The benefits of the proximity to the sea are threefold; the coastal influence mitigates the harshness of both summer and winter, provides natural humidity encouraging prolific flor growth and imparts delicate saline note.

**VINIFICATION AND AGING:** Complexity is achieved through biological ageing process for 4 years under flor in traditional 500 liter American oak casks within the Criadera and Solera system.

**TASTING NOTES** Sea air in a glass. Intense aromatics of green apple, preserved orange peel, chamomile tea and toasted hazelnuts. On the palate the salinity is balance with flavors of preserved lemon peel, green olive and Marcona almonds.

