



La Cigarrera, Jerez-Xérès-Sherry y Manzanilla de Sanlúcar

La Cigarrera

D.O. Jerez-Xérès-Sherry y Manzanilla de Sanlúcar

Manzanilla

The town of Sanlúcar de Barrameda holds a special distinction within the D.O. of Jerez-Xérès-Sherry: this town is the only place where Manzanilla can be produced. The distinct climate of Sanlúcar de Barrameda imparts a unique flavor to the protective yeast (known as flor) that grows on Fino Sherries. The flor here is more heavily influenced by the ocean than the flor that grows in other parts of Sherry Country. It gives a salty, ocean-like quality to the Sherry that separates it from other finos and characterizes it as a Manzanilla. Bodegas La Cigarrera is a Manzanilla producing Almacenista that began aging Sherries in 1758. In a Sherry market dominated by the large Sherry Houses, La Cigarrera was nothing more than another small Almacenista that provided stock for the large Sherry Houses to add to their blends. This system of large house dominated sherry production started to change in the 1990s and in 1997 La Cigarrera's ninth-generation cellar master Ignacio Hidalgo decided to estate bottle his Sherries so that he could sell a higher quality wine directly to the market. Today we benefit from his decision with the La Cigarrera Manzanilla. This Sherry is produced exclusively from grapes grown within the Jerez-Xérès-Sherry D.O. and spends four years in the solera system. The final wine is vibrant and fresh with aromas of yeast and a salinity that is rich and substantial on the palate.

Wine: La Cigarrera Manzanilla
Grapes: Palomino
Town: Sanlúcar de Barrameda
Sherry Style: Manzanilla (Fino)
Serving Temperature: 45° F
Solera Aging: 4 years
Production: 1,200 cases



D.O. MANZANILLA SANLUCAR DE BARRAMEDA

