

La Cigarrera Manzanilla

THE FACTS

COUNTRY: Spain

REGION: Andalucia

APPELLATION: Andalucia

CEPAGE: 100% Palomino

WINEMAKING: This estate Manzanilla is aged a minimum of four years biologically under a veil or flor yeast. It is fortified with the addition of vinous alcohol up to 15%.

ALCOHOL BY VOLUME: 15.0%

AGING: 4 years

THE STORY

Bodegas La Cigarrera is located in the heart of Sanlúcar de Barrameda. La Cigarrera began life as an almacenista operation in 1758, owned by Joseph Colóm Darbó. Together with his son, he managed Colom & Compañía, in buildings leased from the monastery.

The key to the quality of La Cigarrera is the exceptional raw materials and the location of the winery. La Cigarrera Manzanilla is produced exclusively from vineyards in the Jerez Superior Denomination of Origin. They are still located in the original bodega from 1891 in the Plaza Madre de Dios in the Barrio Bajo (lower part) of Sanlúcar, possessing some of the oldest casks in town. La Cigarrera consists of three naves: Bodega de Colóm, Bodega de Cabral, and Bodega de Samilla, which surrounds a beautiful central Andalusian patio.

THE ADJECTIVES

OVERALL: Light, Fresh, and briny

AROMAS / FLAVORS: Olive brine, peat, and crushed salt

MOUTHFEEL: The mid-palate opens to smoked marcona almonds and briny

THE SELLING POINTS

AWARDS: 91pts Wine Spectator

PAIRINGS: served at 68°F or used as a mixing ingredient

