

BODEGAS LA CIGARRERA – DESIGNATION OF ORIGIN “MANZANILLA-SANLUCAR DE BARRAMEDA”

TECHNICAL DATA SHEET “MANZANILLA LA CIGARRERA”



Type of wine: Manzanilla

Designation of Origin: Manzanilla – Sanlúcar de Barrameda.

Tasting notes: Vibrant and fresh with aromas of yeast and a touch of salt.

The wine on the palate is tasty, with substance and with a long finish.

Serve very cold, between 7 and 9°.

Aging: Biological aging.

We use the Palomino variety musts, obtained by gentle pressure and with a complete fermentation.

The biological aging is the spontaneous appearance of natural yeast that grows on the surface of the wine avoiding its contact with oxygen. Only grows in cellars located in the city of Sanlúcar de Barrameda, by its special climatic conditions.

Gastronomy: Perfect with seafood, fish, pork, salads, cold soups, etc..

Technical information:

Variety: Palomino 100%

Harvest date: September

Aging: 4 years in American oak barrels

Alcohol strength: 15°

Sugar: Less than 5 grams per liter. Usually less than 1 gram per liter

Total acidity (tartaric): Between 3 and 5 grams per liter

Volatile acid (acetic): Less than 0,25 grams per liter

Glycerin: Less than 2 grams per liter

Other information:

Format 0,75 cl.

6 Units per box

80 Boxes per pallet

480 Units per pallet

Format 0,375 cl.

12 Units per box

100 boxes per pallet

1.200 Units per pallet