



#72 PALO CORTADO PATA de GALLINA

SOURCE	Almacenista Juan García Jarana / Rey Fernando de Castilla
VARIETIES	Palomino Fino, fortified
AGING	Average age of 30 years
ALCOHOL	20.5%
SRP	\$100
PACKED	6 x 500 ml
RELEASE	Limited release, bottled January 2017

A powerful if extremely elegant Palo Cortado, sourced from oxidative wines. That is the other way to achieve a true palo cortado: wines of remarkable finesse and expressiveness, with very complex nose blending aromas of amontillado and oloroso, plus citrus notes of orange peel.

La Bota de Palo Cortado 72 “Pata de Gallina” comes from a selection we made more than five years ago among the finest casks of oxidative wine owned by Almacenista Juan García Jarana. A previous release was made, La Bota de Palo Cortado 34 “Pata de Gallina”, bottled in 2012 after a short period of fining in a small solera of Equipo Navazos settled at Fernando de Castilla. Since then the wine has aged for five more years in the same tiny solera (locally, ‘altarillo’, for ‘little altar’) that bears our stamp.

The average age of this wine is 30 years.

ACCOLADES

95 – #72 La Bota de Palo Cortado Pata de Gallina – Wine Advocate

93 – #72 La Bota de Palo Cortado Pata de Gallina – Wine Spectator