



## NAVAZOS MANZANILLA EN RAMA

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SOURCE	Sanlúcar de Barrameda – mainly Miraflores
VARIETIES	Palomino Fino, fortified
AGING	Solera, average 4.5 years
ALCOHOL	15%
SRP	\$15
PACKED	12 x 375 ml
RELEASE	Regular release, current saca May, 2017

**T**his wine is a Manzanilla en Rama from Sanlúcar de Barrameda, the only town where manzanilla wine can be produced. It is made from 100% Palomino Fino from vineyards in Sanlúcar, mainly from Pago Miraflores, located close to the Atlantic Ocean and to the estuary of the Guadalquivir river.

The Manzanilla En Rama Navazos ferments with local yeasts and, after a small fortification so as to increase its alcohol content from ca. 12.5% to 15% abv, the wine enters the solera system where it has aged under a layer of flor for an average of four and a half years. It is therefore a well aged manzanilla, not as old as our La Bota de Manzanilla Pasada (ca. 12 years: release #70) or our La Bota de Manzanilla (ca. 6/7 years: release #71), but clearly above the minimum legal age of two years. As a result, this manzanilla is settled and saline, as well as cheerful and lively.

A relevant feature is that it is bottled 'en rama' (as actually are all sherries by Equipo Navazos). This means that no aggressive means of filtration or clarification have been used in the bottling process of this wine, only a minimal light filtration, without any cooling, so as to prevent that the yeasts of flor get into the bottle. What the wine lover will find inside any bottle of Manzanilla En Rama Navazos is a most exact example of what they would taste directly from any of the casks from where it has been drawn. This is a bet for authenticity and a comeback to the tradition of bottling the manzanillas as they are, keeping their natural complexity and depth, as well as its natural color, far from the extreme paleness and clarification that has been the rule in the last few decades.

### ACCOLADES

92 – NV Manzanilla en Rama, Saca of May, 2017 – Wine Advocate

91 – NV Manzanilla en Rama, Saca of June, 2016 – Wine Spectator