

EMILIO HIDALGO

JEREZ



PRODUCER PROFILE

Estate owned by: The Hidalgo family
Winemaker: Manuel Jesus Nieves
Estate founded: 1874
Region: DO Jerez
Country: Spain

Hidalgo El Tresillo Amontillado Fino N/V

WINE DESCRIPTION

El Tresillo was a card game that prior generations of the Hidalgo family used to play in the bodega. Participants in this leisurely rite would sneak a taste or two from the solera before dealing each round, enough so that the solera eventually adopted the name of the game. Today it is one of Hidalgo's oldest soleras, and its bottlings are considered a family treasure.

TASTING NOTES

Rich mahogany in color, this sherry shows penetrating aromas of almond, brine, caramel and toasted bread. It is equally sensuous and rich on the palate.

FOOD PAIRING

Makes a superb pairing with almonds or preserved fruit, curried lentils and roasted pork or poultry.

VINEYARD & PRODUCTION INFO

Vineyard name:	Jerez de la Frontera
Soil composition:	Sand and chalk
Training method:	Guyot Gobelet
Elevation:	185 feet
Vines/acre:	1,200
Yield/acre:	1.8 tons
First vintage of this wine:	1874

WINEMAKING & AGING

Varietal composition:	100% Palomino
-----------------------	---------------