EMILIO HIDALGO
JEREZ

Hidalgo Gobernador Oloroso N/V

WINE DESCRIPTION

Oloroso, sherries are "born" when fino fails to form on sherry at the beginning of its life in the bodega or when a producer decides to fortify the wine enough such that the growth of flor is inhibited. At Hidalgo, because they are a family-run bodega, they prefer to let nature take its course. Once it is determined that flor is not forming on the new Palomino stocks, these barrels are classified as Oloroso and the unique aging process begins. Without the veil of flor to protect the wine, slow, natural oxidation begins and the wine develops its nutty aromas and deep amber color.

TASTING NOTES

This extremely versatile sherry can do everything from opening a meal to serving as the after-dinner entertainment. The rich mahogany color of Gobernador gives a hint to this wine's complexity. Made from 100% Palomino it shows aromas of walnuts, tea and a bit of faint toasty smoke on the nose. On the palate, the wine is dry, smooth and well-balanced. The Jerezanos drink this with just about everything....it is their "go-to" wine.

FOOD PAIRING

Serve as a stand alone aperitif or as a wine, with any savory foods such as stews, fish and meats.

VINEYARD & PRODUCTION INFO

Vineyard name:	Jerez de la Frontera
Soil composition:	Chalk and sand
Training method:	Guyot/Gobelet
Elevation:	185 feet
Vines/acre:	1,200
Yield/acre:	1.8 tons
Exposure:	Varied
Year vineyard planted:	1974; 2003
Harvest time:	August-September

WINEMAKING & AGING

Varietal composition:	100% Palomino
Type of aging container:	Barrels
Size of aging container:	500 L
Age of aging container:	Average 80-100 years old
Type of oak:	American oak
Length of aging before bottling:	Until ordered
Length of bottle aging:	Pure Barrel Aging

ANALYTICAL DATA

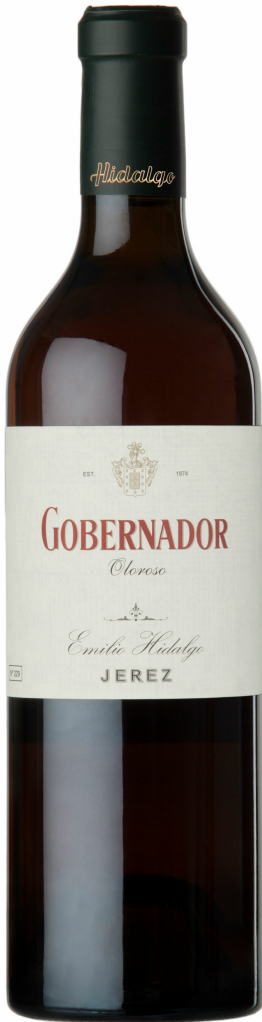|	
Alcohol:	20%
pH level:	3.22
Residual sugar:	3 g/L
Acidity:	5 g/L

PRODUCER PROFILE

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

WINEBOW
IMPORTS