

EMILIO HIDALGO

JEREZ



PRODUCER PROFILE

Estate owned by: The Hidalgo family
Winemaker: Manuel Jesus Nieves
Estate founded: 1874
Winery production: 10,000 Bottles
Region: DO Jerez
Country: Spain

Hidalgo La Panesa Especial Fino N/V

WINE DESCRIPTION

This Fino sherry is “especial” because it comes from a special part of the bodega sourced from a very small selection of barrels within the solera. Like all the selections in the Hidalgo cellars, the Panesa Especial was identified as having unique properties by Manuel Nieves, cellar master, and his predecessors over 50 years ago. Made from 100% Palomino, the wine ages under flor for an average of 15 years, several years longer than the vast majority of finos. The flor is kept alive so long with infusions of young Sherry and added nutrients, but as it thins towards the end of its life, a light oxidation takes place. This extra aging shows in La Panesa's brilliant gold color and exceptional depth of flavor.

TASTING NOTES

All finos develop under the veil of flor and this is evident on the nose of this wine, showing its breadly, yeasty character. This Especial shows typical hints of yeast, but is fuller and rounder on the palate than the regular Panesa bottling.

FOOD PAIRING

This wine can stand up to fuller-flavored dishes such as salmon a la plancha, sesame-seared ahi tuna, or gazpacho.

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:	September
First vintage of this wine:	Solera started in 1961
Bottles produced of this wine:	10,000

WINEMAKING & AGING

Varietal composition:	100% Palomino
Type of aging container:	Barrels
Size of aging container:	500 L
Age of aging container:	More than 50 years
Type of oak:	American oak
Length of aging before bottling:	Until ordered
Length of bottle aging:	Pure Barrel Aging

ANALYTICAL DATA

Alcohol:	15%
pH level:	3.1
Residual sugar:	1.5 g/L
Acidity:	4.5 g/L
Dry extract:	20.3 g/L