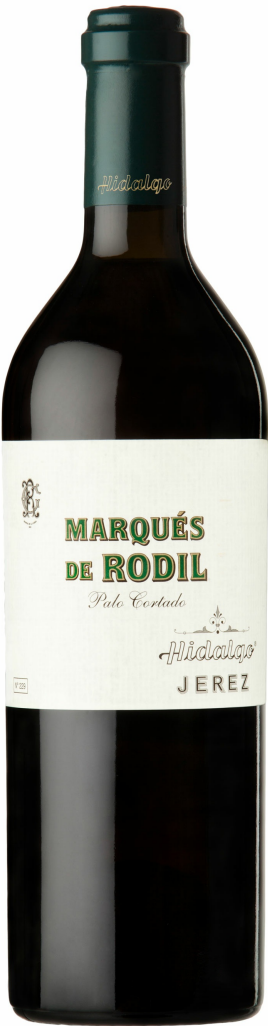


# EMILIO HIDALGO

## JEREZ



### PRODUCER PROFILE

Estate owned by: The Hidalgo family  
Winemaker: Manuel Jesus Nieves  
Estate founded: 1874  
Winery production: 12,000 Bottles  
Region: DO Jerez  
Country: Spain

## Hidalgo Marqués de Rodil N/V

### WINE DESCRIPTION

Made from 100% Palomino, this special Palo Cortado is the result of a long and extraordinary selection process. Developed in an extra-special aged solera from a particular "corner" of the bodega that dates back to 1860, this rare sherry is a jewel in the Hidalgo portfolio. Bottled only if and when the capataz feels it is ready, this wine has an average age of 15 to 20 years and is a top expression of the terroir inside the bodega.

### TASTING NOTES

Beautiful amber in color, Palo Cortado has delicate aromas of toasted nuts and caramel that continue to unfold on its dry, refined palate. Aromatic and elegant, the wine is well-balanced with a rich and lingering finish. In Jerez, the locals drink this style of Palo Cortado with the main meal.

### FOOD PAIRING

Pairs with soups, savory stews and roasted meats or save for the meditation at the end of the meal.

### 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:	12,000

### 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

### ANALYTICAL DATA

Alcohol:	18%
Residual sugar:	4.8 g/L