

EMILIO HIDALGO

JEREZ



PRODUCER PROFILE

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

Hidalgo Morenita N/V

WINE DESCRIPTION

Morenita-meaning the little brunette-refers to rich brown color of this sherry. The blend of Palomino and Pedro Ximénez lends to this wine, a rich brown color with dark golden highlights. Created by a close family-friend and local grower back in the 1970's, to mimic the classic Jerezano tavern blend of mixing fino and pedro ximenez, Morenita is a delightful sherry.

TASTING NOTES

This is a delicate style cream with hints of caramel, dried fruits and mocha on the nose. Smooth and elegant with well-balanced sweetness, it still manages to be refreshing.

FOOD PAIRING

Serve slightly chilled or on the rocks as an aperitif or enjoy with mildly rich meals.

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:	Palomino and Pedro Ximénez
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:	17%
Residual sugar:	129 g/L
Acidity:	4.4 g/L
Dry extract:	144 g/L