

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 Villapanés Oloroso Seco N/V

WINE DESCRIPTION

Villapanés is the name of the historic family estate that is situated in the heart of Jerez. As is traditional, this sherry is made entirely from noble Palomino grapes grown pure white albarizo soil. The elegance of this wine is due in part to a brief aging under flor before its oxidative aging period, which lasts an average of 15 to 20 years. It is considered by many to be the Oloroso par excellence.

TASTING NOTES

Villapanés is a rich mahogany color and boasts seductive, toasty aromas of almonds, caramel, fig and a hint of floral perfume. On the palate it is dry, generous and full-bodied, with persistent and lasting flavors.

FOOD PAIRING

Pair with roast poultry, red meat or salty, aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Jerez de la Frontera vineyard
Soil composition:	Albariza
Harvest time:	September
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:	Over 50 years
Type of oak:	American

ANALYTICAL DATA

Alcohol:	20%
Acidity:	5.9 g/L