

PALO CORTADO WELLINGTON 30 YEARS VORS

D.O. Jerez-Xérès-Sherry



WINERY

Bodegas Hidalgo la Gitana was founded in 1792 and since then the company has passed from father to son. Today is one of the few wine companies owned and controlled by the family and run by the eighth generation in direct line of the founder.

The wine matures under a floating veil of yeast called “flor” in a natural spontaneous process the yeast dies without any intervention from the wine maker. After the yeast naturally dies the aging process keeps on going in a Palo Cortado Solera System for a minimum of 30 years in contact with oxygen. Limited production. The wine is entitled to the prestigious VORS Designation; Very Old Rare Sherry.

Name:	Wellington Palo Cortado VORS
Class:	Sherry
Region:	Jerez-Xérès-Sherry
Rating:	95 WS/94 WE
Grape Varieties:	Palomino
Case / Bottle Size:	6/500ml
Alcohol Volume:	19%

TASTING NOTE

This tawny tinted Palo Cortado will make a Sherry fanatic smile. Aromas of hazelnut, almond liqueur and toffee introduce an oily, creamy palate cut by a beam of blazing acidity. Briny apricot, persimmon and caramel flavors offer a dusting of cocoa in front of a long, classy, nutty finish. This has everything and lacks nothing.