



# DELICIOSA

## MANZANILLA FROM SANLÚCAR DE BARRAMEDA

Manzanilla Deliciosa comes exclusively from the unique Pago de Miraflores, 'The Grand Cru' of Sanlúcar de Barrameda, a coastal vineyard facing the mouth of the Guadalquivir River and the Atlantic Ocean. It is special in that it has a superficial layer (between 10-15cm) of soil called 'Lustrillo'.

This kind of 'Albariza' soil adds overtones of ash and smoke which are typical in the Miraflores base wines used to elaborate our Manzanillas.

This is a biological ageing wine, 100% from Bodega Misericordia in Barrio Alto.

**GRAPE VARIETAL**  
100% Palomino Fino

**VINEYARD**  
Miraflores

**SOIL**  
Albariza (Very High in Calcium Carbonate) 'lentejuelas' mainly with a lustrillo & tosca cerrada layer.

**TYPE OF AGEING**  
Biological

**AVERAGE AGE**  
5 years

**BATCHES PER YEAR**  
Autumn & Spring

**SOLERA STRUCTURE**  
6 Criaderas + 1 Solera

**TOTAL ACIDITY**  
4 g./l.

**RESIDUAL SUGAR**  
<2 g/l.

**ALCOHOL VOLUME**  
15%

### TASTING

Pale yellow straw.  
Delicate salinity and yeasty aromas, with mineral notes.  
Very dry, fresh and crisp with a tangy delicate finish.

### ENJOYING

As an aperitif, or matched with seafood and fish dishes. Serve well chilled 8°C to 10°C in a white wine glass.



90

*Antonio López*