Bodegas Alonso, Velo Flor Manzanilla Sherry (NV)

Producer Bodegas Alonso
Distributor Zev Rovine Selections
Supplier/Importer Selections de la Viña
Category Wine - Fortified - Sherry

Region Andalucía, Spain

Appellation Manzanilla Sanlúcar de Barrameda

Vintage NV



 $750 \text{ mL} \times 12 - 19-0569-\text{NV}$



Distributor's notes

One of the most exciting "new" Sherry houses coming from Sanlúcar. After the Asencio brothers discovered several ridiculously old and abandoned aging cellars in Jerez housing casks that had been untouched for over 30 years (which contained stock that was 80+ years old in some cases) they were hooked to continue on with the powerful work before them. For the time being they are working with stock from other sources, hence the long aging, but are in the process of incorporating their own organic viticulture for future bottlings of their own.

This is 100% Palomino Fino from ~13ha of organically farmed vineyards in Jerez Superior (Pagos Balbaina and Miraflores) over classic albariza soils. Spends on average 9-10 years biologically aging in the solera under a velo of flor (layer of yeast, hence the name of the wine) in very old 600L barrels, which is on the longer side of aging for a dry Manzanilla sherry. This is salty, slightly nutty in the vein of marcona almonds, and notes of hay. Alcohol as been fortified with a neutral spirit to 15%.