

Equipo Navazos, La Bota No 115 de Fino, Jerez, Spain

Producer Profile

Equipo Navazos was born out of a group of friend's passion to share the authentic, traditional wines of Jerez de la Frontera, Sanlúcar de Barrameda, El Puerto de Santa Maria and Montilla ... legitimately some of the greatest wines of the world!

These wines come from soleras and individual casks that remain, relatively neglected by the market in corners of many of Andalusia's most prestigious bodegas. These unexpected yet fortunate findings have been made available to wine lovers around the world in limited quantities under the La Bota series (consecutively numbered editions, with the date of each saca or withdrawal date on the label) ... in doing so respecting generations of expertise and care for these rare and beautiful wines. Today their efforts are increasingly focused on producing their own exceptional wines, such as Florpower, that truly express the character of Sanlúcar and its unique terroir. Outside of Andalusia, Equipo Navazos have collaborated with winemakers including Dirk Niepoort and Sergi Colet to develop authentic and individual wines that never fail to impress.

Viticulture

From a saca made in August 2022 from the same bodega in Jerez from where the previous nine editions of La Bota de Fino were created, the first of which was bottled in 2006 as number 2 in the series. This new release comes from a selection by Eduardo Ojeda, the man responsible for creating this wine for the last decades→, from casks from the usual solera together with younger criaderas from the Macharnudo Alto estate. This is a wine for connoisseurs, bottled unfiltered in order to preserve its intense colour and racy character. It can be enjoyed upon release, but its evolution in bottle will continue to delight for quite a while, provided it is carefully stored.

Winemaking

La Bota de Fino "Macharnudo Alto" is a terroir wine, since its scales are refilled exclusively with musts from the Macharnudo Alto vineyard, a truly privileged terroir to the north of Jerez, in the best area of the mythical Pago Macharnudo.

Tasting Note

Enticing aromas with flor influence intermingled with oxidative notes leading to a powerful wine but with a roundness and gentle elegance, almost creamy if a sherry can ever be described as such. With complexity of flavours from herbs and nuts to salt and perhaps butter lift the palate and stimulate the appetite!

Food Matching

Fresh fish, gambas or char-grilled cristal peppers with good olive oil.

Awards

Robert Parkers The Wine Advocate 95 Points Jancis Robinson 16.5++ Points



Product code: 4793

Technical Details

Varieties:

Palomino 100%



ABV: 15%

Closure: Natural cork

Colour: White

Style: Sherry

Case Size: 6 x 75cl

Oak Ageing

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