



Equipo Navazos, I Think Amontillado, DO Montilla-Moriles, 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

The white chalky soils of the hills South of Montilla (Sierra de Montilla) and surrounding Moriles (Moriles Altos) are ideal for the cultivation of Pedro Ximénez grapes which produce the traditional wines for which Andalucía is well known among wine lovers. The Montilla-Moriles appellation, located in the province of Córdoba some 200 km away from Jerez, have produced for centuries these traditional wines.

Winemaking

A wine bottled exclusively for us at Alliance Wine, a vision created between wine buyer Paul Shinnie and the love, knowledge and passion of the Equipo Navazos team. This is an extremely limited and exclusive amontillado, barely 1,000 375ml units taken from a single cask of extraordinary finesse and elegance that averages 15 years old. Unfortified, the alcohol strength is natural.

Tasting Note

This embodies finesse with its rich, gourmet and wonderfully unique character. The perfect Amontillado from DO Montilla-Moriles, combines elegance with complexity and has a sensory appeal which shows a definite sense of place.

Food Matching

Raw oysters, cheeses of medium to intense flavour, charcuterie, spicy Asian food.

Product code: 5107

Technical Details

Varieties:

Pedro Ximénez 100%



ABV: 16.5%

Closure: Screw cap

Colour: White

Style: Sherry

Case Size: 12 x 37.5cl

Oak Ageing

[Order online](#) or email orders@alliancewine.com