

Equipo Navazos, La Bota No 113 Manzanilla "Navazos", 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

The white chalky soil of the Jerez area, 'albariza,' is ideal for the cultivation of Palomino grapes which produce the sherry for which Jerez is so well known. With a focus on the old vine vineyards of Miraflores La Baja, Sanlúcar from which their Florpower wines come from. However, experience has shown them that, in the end, the vineyard always prevails regardless of the intensity and duration of ageing, which is why they increasingly tend to limit the latter more and more.

Tasting Note

This is the tenth release of La Bota de Manzanilla de Equipo Navazos. All of these are of a pure Sanlúcar character, and this one was sourced from the same soleras as No.71 and No.93, in order to enhance the authenticity of the original style of our manzanilla. It comes from a selection of several dozens of toneles and botas of astonishingly good quality casks that have been carefully set aside and looked after by Eduardo Ojeda and his team for over fifteen years, since they arrived in Sanlúcar in January 2007. The estimated average age of this manzanilla is seven years old. Showing a well settled and profound profile as well as salty and cheerful vibrancy, La Bota de Manzanilla No.113 "Navazos" is an unbeatable match on the dinner table. It excels with dishes from the Spanish seafood tradition: mackerel potatoes, tuna stew, oven preparations and boiled shellfish; and international cuisine: toro sashimi, marinated herrings, mussels. It has been bottled after only the slightest filtration in order to preserve its genuine character and its deep golden color with green hues as if straight from the butt. It is advisable to handle this manzanilla with just as much care as any other great white wine. It should be served at about 9/11°C in fairly large stemware, never in the cliché copita.

Awards

Robert Parkers The Wine Advocate 95 Points Jancis Robinson 18 Points



Product code: 4750

Technical Details

Varieties:

Palomino Fino 100%

ABV: 15%

Closure: Natural cork

Colour: White

Style: Sherry

Case Size: 6 x 75cl

Oak Ageing

