



# Equipo Navazos, La Bota No 116, Oloroso "Montilla", 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

With this release, La Bota 116, Equipo Navazos are revisiting the same solera in Montilla from where their releases number 46 and 74 were sourced, the incredible Bodega of Pérez Barquero, where Rafael Cordoba, co-owner of the company, has been controlling their vineyards with exceptional care and nurturing their vintages for decades.

## Winemaking

La Bota 116 Oloroso "Montilla" comes from a selection of casks from the Solera Diógenes, located in the third row at the Bodega El Puente. All the casks selected belong to the solera itself. The passing of time and the fact that only small quantities are withdrawn from the casks, explains why this wine is almost five years older than its predecessor, La Bota de Oloroso 74. Its estimated average age is therefore close to 35 years. A master in obtaining truly outstanding musts, both yema (first press) and color (second press), expert winemaker Juan Márquez uses the second press musts, locally called "vino de color" to produce sublime Olorosos. Saca of October 2022, with just 2,700 bottles produced.

## Tasting Note

Very fragrant, with a full and complex character, which shows the roundness of the Pedro Ximénez grape. Serve cool to enjoys its powerful structure and wonderful complexity.

## Food Matching

Serve in medium-sized white wine glasses, in small servings and at a cool temperature (12-13 degrees C) to emphasise its intensity and enjoy with good food.

## Awards

**Robert Parkers The Wine Advocate 94 Points**



Product code: 4915

## Technical Details

### Varieties:

Pedro Ximénez 100%

**ABV:** 20.5%

**Closure:** Natural cork

**Colour:** White

**Style:** Sherry

**Case Size:** 6 x 75cl

**Oak Ageing**

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