



# Equipo Navazos, La Bota No 117, Amontillado 'Navazos', 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

It is a wine with an average age of more than 20 years from Altos de Moriles, first aged for a long time as a fino and during its first oxidative stage in a prestigious winery in Lucena and then finished refining in Pérez Barquero. It has never been fortified and its alcohol content is limited, below 18%, which contributes to the freshness on the palate.

## Winemaking

La Bota de Amontillado 117 "Navazos" is, by style and breed, the natural continuation of an exciting series of amontillados that constitute, like few other wines, the backbone of the adventure that began in 2005 under the name of Equipo Navazos. From the mythical number 1, passing through those numbered 9, 37, 58 and 95, to all of whom have been lent the last name "Navazos" because they represent the ideal balance between complexity and freshness that makes amontillado the king of wines. Saca of October 2022.

## Tasting Note

This time moving from Sanlúcar to Montilla, Eduardo, and Jesús have looked for something new, and because they simply had to take advantage of the opportunity of a spectacularly fine and lively amontillado, delicious, fluid whilst at the same time with a lot of character.

## Food Matching

A wine to drink and enjoy without measure, between 11-13 degrees C. A wonderfully gastronomic wine that harmonizes with a wide variety of dishes, as well as a delicious glass in itself.

## Awards

**Robert Parkers The Wine Advocate 96 Points**

Product code: 4916

### Technical Details

**Varieties:**

Palomino Fino 100%

**ABV:** 17.5%

**Closure:** Natural cork

**Colour:** White

**Style:** Sherry

**Case Size:** 6 x 75cl

**Oak Ageing**

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