



# Equipo Navazos, La Bota No 118, Palo Cortado "Pata de Gallina", Jerez

## 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 La Bota de Palo Cortado 118 "Pata de Gallina" is a selection made thirteen years ago from amongst the finest casks of oxidative wine owned by Almacenista Juan García Jarana. Three previous releases have been released, La Bota de Palo Cortado 34 "Pata de Gallina", bottled in 2012, La Bota de Palo Cortado 72 "Pata de Gallina", bottled in 2017, and La Bota de Palo Cortado 92 "Pata de Gallina", bottled in 2019. This is therefore the fourth bottling from this small solera (locally, 'altarillo', for 'little altar') settled at Fernando de Castilla that bears the Equipo Navazos stamp. The average age of this wine is more than 30 years.

## Tasting Note

A powerful yet extremely elegant Palo Cortado, sourced from oxidative wines. A wine of remarkable finesse and expressiveness, with very complex nose from blending the amontillado and oloroso, plus citrus notes of orange peel.

## Food Matching

Give this a try with game bird like Partridge, Manchego cheese and pork scratchings.

Product code: 5457

### Technical Details

#### Varieties:

Palomino Fino 100%

**ABV:** 20.5%

**Closure:** Cork Stopper

**Colour:** White

**Style:** Sherry

**Case Size:** 6 x 50cl

#### Oak Ageing

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