



Equipo Navazos, La Bota No 119 Florpower MMXXII, Jerez, Spain, 2022

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

Exclusively from Palomino Fino sourced from vines aged between 55 and 85 years old in the blessed plot known as Pago Miraflores La Baja, Sanlúcar.

Winemaking

In this vintage they have dispensed with tenuous ageing under flor in steel tanks after intense biological aging in traditional 600-litre Sherry casks. The wine is fermented in the same casks in which they later aged under flor for eight months until bottling at the end of May 2023.

Tasting Note

This is the tenth vintage of Florpower (MMXXII, i.e., 2022), and released as La Bota 119 in the series. An unfortified white wine which follows vintage 2010 and 2012 (releases 44, 53 and 57) in origin and winemaking practices, and even more the 2014-2021 vintages (releases 67-114). With 2022 they continue to search for the point of balance and freshness, the perfect expression of the vineyard through the biological ageing process, which is now shorter than in the pioneering vintages.

Food Matching

Serve chilled with slated almonds, hard cheese and an abundance of seafood.



Product code: 5113

Technical Details

Varieties:

Palomino Fino 100%



ABV: 11.5%

Closure: Natural cork

Colour: White

Style: Sherry

Case Size: 6 x 75cl

Oak Ageing

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