



# Equipo Navazos, La Bota No 121 Palo Cortado "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

Outstanding for being a single-vineyard single vintage wine: it has been sourced from a selection of musts coming from grapes harvested in 2010 in the Pago Miraflores La Baja, in Sanlúcar de Barrameda, from one plot of 50+ year old vines, and a second plot of 80+ years old vines that have been used to source all the vintages of the La Bota de Florpower.

## Winemaking

Aged in Sherry butts and in barriques filled almost all the way up (a tocadados) in order to avoid excessive oxidation. For this saca we have selected the contents of a few 225 litre arrels, sisters of the ones from where edition No.75 was withdrawn, which were showing outstanding balance and delicacy.

## Tasting Note

La Bota de Palo Cortado 121 "Navazos" is the fourth release (the previous editions were numbered as 52, 75 and 102) of a ground breaking contribution to the concept of Palo Cortado in the Sherry District, and the result of decades of experience and reflection by Eduardo Ojeda and his team. This is a Palo Cortado that, despite its relative youth, honours the strict requirements of smoothness, purity, and complexity that every wine belonging to this noble category must meet. Fundamentally oxidative, with a very slight natural and almost inevitable exposure to biological ageing in the tanks. This wine boasts the typical minerality of the coastal vineyards in Sanlúcar. The 18% alcohol is moderate for the style and perfectly integrated and balanced, making for a very drinkable and refreshing wine, as well as being complex and long. A true delight ... we cannot hide our enthusiasm for it!

## Food Matching

The best possible pairing for oriental cuisine, from Indian to Japanese, through to Southeast Asian, A true versatile delight which will withstand the most robust flavours.



Product code: 5114

## Technical Details

### Varieties:

Palomino Fino 100%



**ABV:** 18%

**Closure:** Cork Stopper

**Colour:** White

**Style:** Sherry

**Case Size:** 6 x 75cl

**Oak Ageing**

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