

Equipo Navazos, La Bota 124, Fino "Un fino que va para Amontillado", 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 withdrawl 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 white chalky soil of the Jerez area, 'albariza,' is ideal for the cultivation of Palomino grapes which produce the sherry for which Jerez is so well known. With a focus on the old vine vineyards of Mirafloes La Baja, Sanlúcar from which their Florpower wines come from. However, experience has shown them that, in the end, the vineyard always prevails regardless of the intensity and duration of ageing, which is why they increasingly tend to limit the latter more and more.

Tasting Note

A new saca which follows on from La Bota 24, 45 and, more recently, 85, all of which have long since sold out. A fino on its way towards an amontillado from the Bodega of Pérez Barquero, Montilla.



Product code: 5326

Technical Details

Varieties:

Pedro Ximénez 100%

ABV: 16.5% Colour: White

Style: Sherry
Case Size: 6 x 75cl

Oak Ageing