

Product code: 1706

## EQUIPO NAVAZOS, NAVAZOS NIEPOORT, DO JEREZ, SPAIN, 2016



### Producer Profile

Equipo Navazos is a group of friends who have united over a shared passion for the treasures of Jerez, Sanlúcar, El Puerto and Montilla.

Working with local producers to identify high quality butts of sherry with finesse and complexity which they then bottle and offer in very limited amounts. As well as producing sherry, Equipo Navazos has collaborated with other winemakers including Dirk Niepoort and Sergi Colet to develop some intriguing and characterful wines from Jerez and sparkling wines from Penèdes.

### Viticulture

Produced from Palomino grapes grown on Macharnudo Alto vineyards in Jerez

### Winemaking

Palomino fino grapes sourced from a historic albariza vineyard, fermented in 600l sherry butts making use only of wild yeast, and aged without fortification under a veil of flor for some four to five months, thanks to the other equally wild yeasts that take control of the butt immediately after fermentation has finished.

### Tasting Note

A white wine, from an elaboration between Equipo Navazos and Dirk Niepoort following the same rigorous criteria of the best winemakers two centuries ago. a) the palomino fino grape, b) sourced from the best vineyards, c) fermented in butt, d) making use only of wild yeast, e) aged under the veil of flor that would grow immediately after fermentation had stopped, f) without fortification. Navazos-Niepoort is a unique wine, with Sherry like aromas, limestone and chalk dust notes. A wine full of character, vibrant, fresh and mineral, showing the pure expression of chalky soil.

### Technical Details

#### Varieties:

Palomino Fino 100%

ABV: 12%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

#### Oak Treatment

Time: 8 Months

Type: 600l Sherry Butts

% wine oaked: 100

### Food Matching

A perfect match for all sorts of "tapas", showing its best always with food. Oysters, clams and sea-food, smoked ham, strong cheeses.

### Awards

#### Robert Parker 93 Points

The pioneer of the unfortified, flor-aged white wines from the Jerez zone, the 2016 Navazos-Niepoort is a single-harvest Palomino now in its ninth vintage. This style of wines should soon be approved by the sherry appellation and will be able to carry their true origin on their labels. The wine fermented in old 600-liter oak casks with indigenous yeasts, the way all sherry used to be fermented in the past. This is 12% alcohol and bone dry after some ten months in sherry casks under flor. This is always a powerful wine, showing the signature of the Macharnudo vineyard in a year of more finesse. The year had high yields but also oidium problems that helped to limit those yields. This is always very chalky, with the yeasty and leesy reduction of some time in bottle, turning into esparto grass and dry herb aromas and flavors. It has a volatile touch that makes this year look more like a wine from Jura, with an extra touch of freshness. It has the tastiness of the salty sensation provided by the flow. It finishes dry and long. It keeps very well in bottle, as you can see if you open any of the earlier vintages. 4,000 bottles and

% new oak: None

300 magnums were filled in April 2018. LG, 93 Points, August 2019.