



Equipo Navazos, Navazos Niepoort, DO 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

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.

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.

Product code: 5209

Technical Details

Varieties:

Palomino Fino 100%



ABV: 12%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 8 Months

Type: 600l Sherry Butts

% wine oaked: 100

% new oak: None

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