

Enhamistas



ORIGIN -

Villaviciosa, Sierra Morenas,
Córdoba

STYLE

Amontillado (Dorado)

AGING

15 + years total
6 years under flor, 10 year
oxidatively without flor

VINIFICATION

This wine starts as their 6 year fino style wine named Palido, and then ages in a different solera oxidatively for 10 more years in solera.

VINEYARD

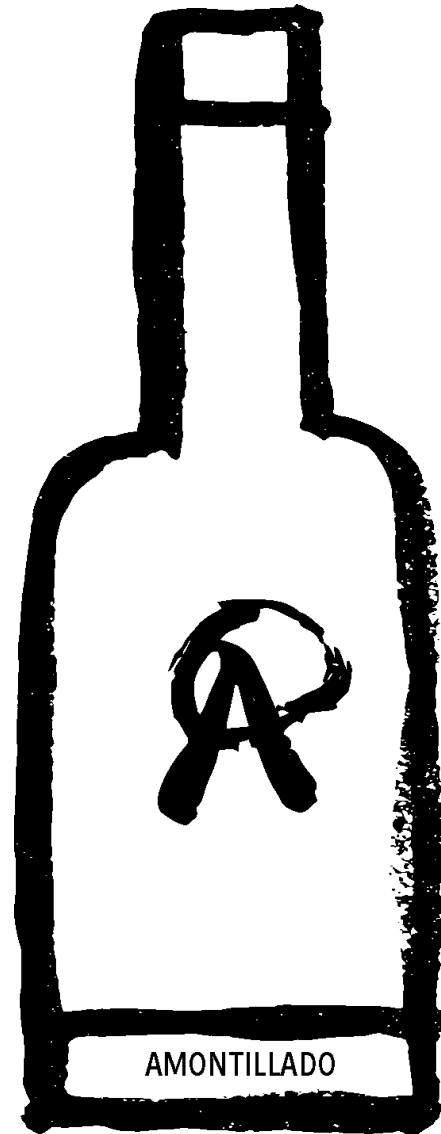
8 hectares of Organically farmed family vineyards

GRAPES

Palomino Fino, PX, Aris

SERVING TEMP

Cold



GÓMEZ NEVADO

DORADO SECO

PRODUCER PROFILE:

Winegrowing at the family estate Bodegas Gómez Nevado dates back to the 1700's, with the bodega established in its current incarnation since 1870. Today, patriarch Gabriel Gómez and his two children oversee the bodega and its 8 hectares of certified organic vineyards. Remarkably, Gómez Nevado was the first winegrower in Spain to have their vineyards certified organic, back in 1988. Their lush, green vineyards are planted in the traditional en vaso style. The Gómez Nevado wines are made in the Jerez style using a solera system, with a combination of biological aging under flor and a further oxidative aging for the Dorado wines.

Gómez Nevado's work is centered around their town of Villaviciosa in the Sierra Morena mountain range, an hour's drive north of the great city of Córdoba. This remote area is very much rooted in viticulture, with 200 hectares of vineyard land being worked here. Technically, this is Andalucía, where Palomino and Pedro Ximenez dominate the viticultural landscape, but in the Sierra Morena, with its unique combination of altitude and clay and slate soils Aris, (Airen), is the predominate grape variety.

Dorado translates to "golden" and is the name for this Amontillado-style wine, which is fermented with native yeasts in vat, transferred to old amphora and then to a solera where the wine spends an average of 15 years. It is bottled *en rama*, meaning without harsh filtration or stabilization.