



MANZANILLA **ÁS** de MIRABRÁS - SUMATORIO

Young Manzanilla 'En Rama', produced from 'static ageing' (i.e non solera). The veil of flor has had a light influence, providing aromatic complexity and a crispness, but without reaching a level of influence one would get with a solera system. It is a Manzanilla in one way but is also a white wine.

Reviewed by Luis Gutierrez, The Wine Advocate (8th Sep 2022) 94 POINTS. "There is a new project that is the blend of five butts, the 2019 Manzanilla ÁS de Mirabrás Sumatorio, where the vintage is not certified by the Consejo Regulador, but the following vintages will be (the barrels are already sealed). It's a single-harvest Manzanilla with the base wine being ÁS, part of it bottled as a white wine and the other part destined for Manzanilla. This matured in cask with flor for 30 months. It's a bit cloudy, as it's bottled unfiltered, unfinned and without stabilization. It has a strong herbal and citrus aroma and a citrus and saline palate, and it has freshness and drinkability. I think there is a new tendency to produce fresher and younger wines that offer drinkability. Within that style, this is superb. Bravo! 2,000 bottles."

BASIC DETAILS

Wine type: Manzanilla
Denomination of Origin: Manzanilla-Sanlúcar de Barrameda
Grape variety: Palomino Fino
Bottled using an unfiltered process 'en rama'.

ANALYTICAL CHARACTERISTICS

Alcohol content: 15.0 % vol
Total acidity: 4.9 g/L
pH: 3.25
Residual sulphur: 10 mg/L
Allergens: Sulphites

