

Enhamistas



ORIGIN -

Sanlúcar de Barrameda

STYLE

Manzanilla

AGING

9-10 years of aging under flor

VINIFICATION

Hand harvested, pressed with initial alcoholic fermentation up to 11% ABV.

VINEYARD

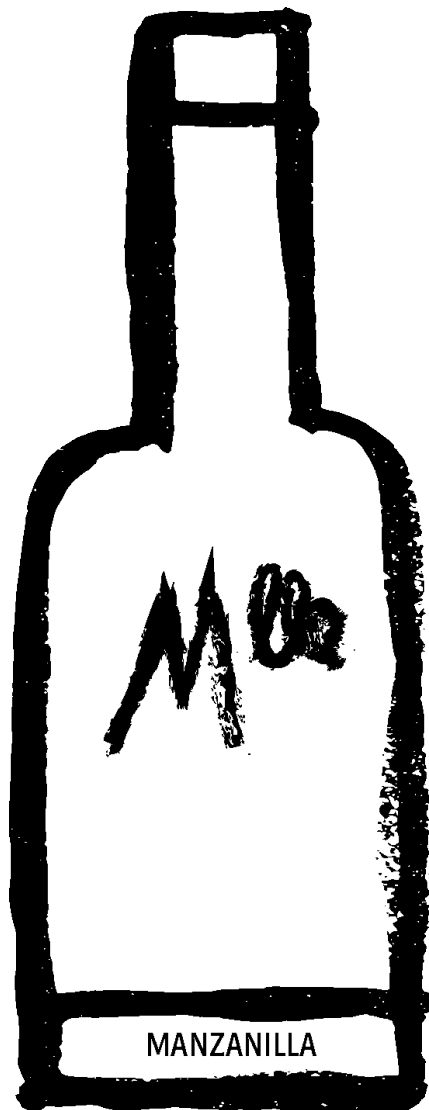
13 hectares of their own vines, including Miraflores, Balbaina, and more

GRAPES

100% Palomino Fino

SERVING TEMP

Cold



BODEGAS ALONSO

VELO FLOR

Bodegas Alonso was born as a life/wine project in the Sherry Triangle region. The Asencio brothers' main purpose and passion was to continue and improve the work of three important wine cellars in Sanlúcar de Barrameda: Pedro Romero, Gaspar Florido and Fernando Méndez. For that purpose, Bodegas Alonso bought Pedro Romero's wine cellar located in the "barrio bajo" in Sanlúcar de Barrameda's downtown. A total surface of almost one hectare composed of several buildings which were ideal for manzanilla and other old sherry wines' aging. These buildings had been serving for that purpose since 1860, and it was solera brand named AURORA (Pedro Romero's) the one that aged there during the last decades along with other oxidative aging sherry wines. Moreover, Bodegas Alonso bought all the sherry wines that were still in Pedro Romero's cellars in Sanlúcar: a total of almost 250.000 liters of the best oxidative aging sherry wines in the world, and a unique long aged white wine that had been "abandoned" in Romero's cellar.

And this is how Bodegas Alonso initiated its activity in the Sherry Triangle with the top quality and extremely old oxidative sherry wine from three different "Sherry Wine Families": the unique and antique Sherry soleras of Pedro Romero, Gaspar Florido and Fernando Méndez.

On the other hand, as it is tradition in the Alonso family, Bodegas Alonso works in a little more than 13 hectares of vineyards in Jerez Superior, the best albariza terroir, in areas like Balbaina and Miraflores. Grapes from these vineyards are used to elaborate the base wines each year, which will become Bodegas Alonso's manzanilla solera after aging for many years. At the same time, Bodegas Alonso is buying manzanilla soleras from stockist cellars in Sanlúcar de Barrameda in order to have an own solera that finishes its aging in Alonso's cellar. Therefore Bodegas Alonso will have two different manzanilla soleras: one with Alonso's total control (from vineyard to bottle) and another one initiated from stockist cellars.