

1998 **90**
Wine Spectator
Spectator Pick & Best Buy

1999 **90**
Wine & Spirits

WINE
ENTHUSIAST
2005 **87**



OSBORNE

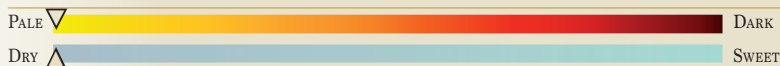
MANZANILLA

CHARACTER

"The "Solera" in its most elegant expression, wines that embody the spirit of the South of Spain; From the sheer intensity and penetrating pale color of the Fino to the profound complexity of the dark mahogany Olorosos".

- **ORIGIN:** D.O. Jerez-Xerès-Sherry. Located in Andalucía, South of Spain.
- **BLEND:** A selection of the finest Palomino grapes from the best Pagos of the Sherry Triangle.

CRAFTING & AGING



The Palomino grapes are gently harvested by hand and carried in small boxes to avoid damages to the grapes. Then, they are softly pressed, followed by fermentation at a controlled temperature of 24°C/75°F.

Once the wine achieves 11%-12% vol., wine spirit is added up to 15% vol. The fortified wine is then transferred to 500 litre American oak casks, where ages for 3,5 years average through the unique system of Soleras, in Sanlúcar de Barrameda.

Thanks to a perfect combination of humidity and temperature, a layer of yeasts develops covering the wine surface, *Flor*. This unique, natural process keeps the wine freshness, avoiding oxidation, and gives its marvellous and distinctive flavours.

SENSORY ENJOYMENT

FRESH AND DELICATE

- **LOOK:** Clean and brilliant, displays a beautiful straw color.
- **AROMAS & FLAVOURS:** Crisp and very fresh green apple and grass aromas interwoven with almond notes and a subtle salty finish that evokes the sea. Dry, very delicate and elegant finish.

SERVING & GASTRONOMY

Temperature is key to enjoy Osborne Manzanilla. Serve it chilled or very chilled. Delightful as an aperitif, it will also reach its best accompanying Iberico ham, or any kind of shellfish. Splendid with a simple plate of salted and toasted almonds or olives.



SINCE 1772

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