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Manzanilla La Gitana branch wine is bottled without cold stabilization or filtration prevents the maximum any time prior to bottling treatment so that the difference between wine that one could taste straight from the boot is minimal compared to that found in the bottle. Thus, Chamomile Rama The Gypsy to discover all the purity of a perfectly drawn past chamomile type. Boot to the cup, as they like to say in the same cellar.

100% palomino fine centenarian winery screeds with 8 years in American oak casks 150 years give the Gitana Manzanilla en Rama The maximum expression that collects all the nuances of wine. Yellow straw and marine fragrance, complex and sharp aromas, with notes characteristics of biological aging: dried fruit, yeast, old wood, herbs and salt memories. Mouth fresh and light, creamy and delicate.

AWARDS ○ TEMPERATURE

ALCOHOL  GRAPE TYPE

* BIO i AGING

It is made from grapes of Palomino Fino