

# NV Oloroso Cream Abocado Alameda, Bodegas Hidalgo La Gitana



**Country:** Spain

**Region:** Jerez

**Sub-Region:** Sanlúcar de Barrameda

**Grapes:** Grape Palomino 100

**Tasting Note:**

Rich cream sherry full of dried fruit and a warm perfume of wood, finishing with an appetising bowlful of raisins and freshly cracked walnuts.

**Winemaking:**

Oloroso Abocado Alameda is a mix of old Olorosos and sweeter wines made from Pedro Ximénez, which have aged for several years in soleras of American oak.

**Vineyard :**

‘Alameda’ is the central plaza in Sevilla, it is here that young women are said to walk in the early evening in hope of attracting the attention of suitors. The base wine is from Palomino grapes grown in Hidalgo's own vineyards in Jerez Superior.

**Food matching:**

Excellent with nuts in particular, but also suits soft cheeses and crème caramel. Similarly superb on its own. Do not over chill in order to appreciate the more delicate flavours.

**Awards:**

Decanter Silver Medal

Code E81651NV	Practice No
Product FORTIFIED	Acidity 4.5 g/L
Style Fortified	Residual Sugar 100 g/L
pH Level 3.2	Organic No
ABV 18.00 %	Biodynamic No
Closure Stopper Cork	Egg / Milk No
Bottle Size 50cl	



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