





La Guita en Rama is a selection of our best Soleras of Manzanilla representing the personality and style of La Guita at its best. A wine considered a treasure, aged in Sanlucar, also a land of great treasures, which we are proud to reproduce on the labels of this and future "sacas" (batches) of this Manzanilla as part of the Collection of art, monuments, unique locations in our region. On the label of our first "saca" of October 2015 we have printed the ancient door of the XVI century's Hospital de la Misericordia, converted in La Guita Bodega today.

Our wine maker, Eduardo Ojeda, has made a strict selection of some exceptional casks of Manzanilla from our Soleras kept in the Bodegas of Misericordia and Pago Sanlucar Viejo which are showing what he has described as "La Guita style": "Manzanilla La Guita has always shown an unmistakable minerality, almost a delicate saline character which provides this wine with great finesse and complexity."



The chalky Albariza soil of Miraflores where Palomino grapes are grown and the Atlantic sea breeze impregnating the veil of yeast – *Flor* – during the ageing of this wine, come through in the delicious aroma of this very limited bottling of La Guita en Rama, becoming also a gift to the palate.

In October 2015, after ageing for five years, coinciding with the period in which *Flor* yeast displays its highest activity, the wines selected will be bottled straight from the cask to maintain its authentic aroma and palate, according to how Manzanilla was craft bottled in the early XXth century.

La Guita en Rama should be enjoyed slightly chilled (10°) in a white wine glass to best enjoy its unique aromas. This wine is the perfect match to seafood (oysters, clams, langoustines, grilled fish, etc), smoked fish or Japanese cuisine.

This wine has been bottled straight from the cask with no stabilization (filtering, fining, could treatment, etc) to be enjoyed now and it will evolve in the bottle for the next 18 to 24 months.