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PROYECTO LA BOTA DE



## Equipo Navazos

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# Equipo Navazos and the Project “La Bota de...”

The story of Navazos Project is, like that of so many successful enterprises, the story of a passion, a passion shared by an ample group of lovers and connoisseurs of traditional Andalusian wines in which Jesús Barquín and Eduardo Ojeda are at the wheel, supported by the important contribution of another great expert, Álvaro Girón. Aware of the sleeping treasures that rested buried in the cellars of Jerez, Sanlúcar and El Puerto, as well as in and around Montilla, they have decided to rescue some of these jewels and bottle them in very limited series for their own enjoyment and that of friends from Spain, Germany, the United Kingdom and the U.S., mostly friends from the wine world: oenologists, wine writers, distributors, sommeliers, as well as deeply knowledgeable aficionados. Shortly afterwards, as is often the case when exceptional wines are at issue, these private bottlings gave way to an important operation (not in terms of volume, which is by necessity limited, but because of its impact), arousing an unprecedented series of accolades from both national and international critics. These led to the concession of the Premio Nacional de Gastronomía award to Jesús Barquín in 2007 for his contribution to the promotion of traditional Andalusian wines.

It all began in December of 2005 during a visit to a small and antique bodega in Sanlúcar, when

these Sherry lovers “discovered” several dozen butts of an exceptionally fine old amontillado that had spent twenty years without running, unsold. They selected the equivalent volume of a butt and bottled it privately under a brand name that evokes Edgar A. Poe’s popular story “The Cask of Amontillado”: La Bota de Amontillado NAVAZOS. These scarce 600 bottles triggered the hunting activities of Equipo Navazos (“Navazos Team”). Another two selections, still exclusively intended for private circulation, would appear along 2006. The results aroused great enthusiasm among this reduced circle of partners, and limited releases of later selections appeared in the market through several important distributors that had participated in the venture from the beginning.

The wines have been bottled in limited series, in successive numbered editions of dated releases (the date of each saca or withdrawal has been precisely stated on the label) so that aficionados can deliberately compare different editions of the same solera if they so desire. This also enables a precise following of their evolution, since—like all great wines—these are expected to evolve during their bottle life.

Currently, Equipo Navazos has importers in the United Kingdom, the United States of America, Canada, Sweden, Denmark, Germany and Singapur, always with the utmost respect to the small dimension of the project as a keystone.

## Previous releases

### “La Bota de...”

- 1. La Bota de Amontillado “NAVAZOS”,** Saca of December, 2005. Sanlúcar de Barrameda. 600 bottles (75 cl.).
- 2. La Bota de Fino “Macharnudo Alto”,** Saca of June, 2006. Jerez de la Frontera. 800 bottles (75 cl.).
- 3. La Bota de Pedro Ximénez “De Rojas”,** Saca of October, 2006. Montilla. 800 bottles (75 cl.).
- 4. La Bota de Manzanilla “Las Cañas”,** Saca of January, 2007. Bod. Sánchez Ayala, Sanlúcar de Barrameda. 1.500 bottles (75 cl.).
- 5. La Bota de Amontillado “NPI”,** Saca of January, 2007. Sanlúcar de Barrameda. 200 bottles (37,5 cl.).
- 6. La Bota de Palo Cortado BOTA PUNTA,** Saca of April, 2007. Jerez de la Frontera. 300 bottles (37,5 cl.).
- 7. La Bota de Fino “Macharnudo Alto”,** Saca of April, 2007. Jerez de la Frontera. 2.500 bottles (75 cl.).
- 8. La Bota de Manzanilla “Las Cañas”,** Saca of October, 2007. Sanlúcar de Barrameda. 2.500 bottles (75 cl.).
- 9. La Bota de Amontillado “NAVAZOS”,** Saca of October, 2007. Sanlúcar de Barrameda. 1.400 bottles (75 cl.).
- 10. La Bota de Manzanilla Pasada “1/15”,** Saca of January, 2008. Sanlúcar de Barrameda. 2.400 bottles (75 cl.).
- 11. La Bota de Pedro Ximénez de Jerez “1/12”,** Saca of January, 2008. Jerez de la Frontera. 1500 bottles (75 cl.).
- 12. La Bota de Pedro Ximénez de Montilla,** Saca of February, 2008. Montilla. 1400 bottles (75 cl.).
- 13. La Bota de Brandy,** Saca of February, 2008. Montilla. 400 bottles (50 cl.).
- 14. La Bota de Oloroso Viejísimo “Bota NO”,** Saca of June, 2008. 600 bottles (37,5 cl.).
- 15. La Bota de Fino “Macharnudo Alto”,** Saca of June, 2008. 4.400 bottles (75 cl.).
- 16. La Bota de Manzanilla “Navazos”,** Saca of January, 2009. 4000 bottles (75 cl.).
- 17. La Bota de Palo Cortado “Bota Punta”,** Saca of January, 2009. 660 bottles (37,5 cl.).
- 18. La Bota de Fino “Macharnudo Alto”,** Saca of December, 2009. 4000 bottles (75 cl.).
- 19. La Bota de Viejo Cream “Bota NO”,** Saca of September, 2009. 600 bottles (37,5 cl.).
- 20. La Bota de Manzanilla Pasada “Bota Punta”,** Saca of January, 2010. 750 bottles (50 cl.).



# La Bota de Palo Cortado (Nº 21)

“Jerez”

*Saca* of February 2010

**ALCOHOL:** 20,5%

**LIMITED RELEASE:** 1,700 bottles (75 cl.)

**RATING:** Jancis Robinson 18/20



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The rich diversity of soleras of exceptional quality hosted in the different cellar facilities owned by Grupo Estévez on the outskirts of Jerez is truly impressive. This is largely due to the superlative quality of the wine stocks acquired with the incorporation of the House of Valdespino at the turn of the twenty-first century. Though the wines were of incredible quality, the management was hectic and the reorganization of those stocks required a massive investment in terms of both material and human resources—thankfully founder José Estévez did not skimp there.

Thanks to this happy marriage of tradition and innovation we can now enjoy

sheries with the purity of this La Bota de Palo Cortado Nº 21, a veritable old wine whose freshness and elegance turn it into a most pleasant drink.

On the dinner table this splendid Palo Cortado will reach its zenith in a series of heavenly food matches: hard cheeses, cod vizcaína style, octopus a feira with only top-quality paprika, spinach-and-chickpea stew, etc. Serve in liberally sized stemware, anywhere between 13º C (so it shows itself lighter and better suited to dish pairings) and 17º C—where it reveals itself in all its glorious complexity.



# La Bota de Manzanilla (Nº 22)

“Navazos”

*Saca* of May 2010

D.O. MANZANILLA SANLÚCAR DE BARRAMEDA

**ALCOHOL:** 15%

**LIMITED RELEASE:** 4,500 bottles (75 cl.)

**RATING:** Jancis Robinson 18/20



Following the same procedure as for releases number 4, 8 and 16 in the series “La Bota de...”, this time we selected twenty two butts from the solera of the best-aged manzanilla in the same house. The cellars of this bodega stand in Sanlúcar in the Barrio de la Balsa, between the streets called Banda Playa and Divina Pastora, in a neighborhood that’s been gradually stolen from the estuary of the River Guadalquivir and which used to be surrounded by the now almost disappeared Navazos (wetlands used for farming).

This solera is currently fed with musts sourced from two vineyards in the Pago Balbaína: Las Cañas and Viña Soledad. The finesse of these musts, together with the warm and moist climate resulting from the proximity of the sea and the freatic layer, produce delicate wines of great freshness derived from the uninterrupted ageing process under the veil of flor. In tune with the most demanding winemaking traditions of Sanlúcar, this manzanilla ages following a particularly dynamic regime of sacas (‘extractions’): a whopping twelve scales are monthly refreshed with small volumes. The average age of this wine is estimated around six years. All these factors explain the purity and typicity of its profile, its unequivocally biological character.

La Bota de Manzanilla is a wine of saline complexity and power, which drinks nonetheless with incredible ease. Its personality and freshness make it the perfect partner on the dinner table, matching a wide range of foods, from seafood and fish (grilled turbot, fried fish, shrimps...) to sophisticated dishes, be them traditional or modern. The wine has been bottled after only a very light filtration in order to preserve its authenticity and its beautiful golden color, the same that shines as it emerges from the butt.

Even though there is a certain consensus about the desirability of an early consumption of manzanillas and finos, our experience with biologically-aged wines bottled by the Equipo Navazos indicates that proper cellaring allows them to mature elegantly after a few years of bottle age. In any case the exceptional quality of this manzanilla deserves careful treatment; we believe it to belong among the greatest white wines in the world. Equally, we suggest a service temperature around 8/10°C and proper white wine stemware, at least, never a ‘copita’ or a tasting glass.

# La Bota de Amontillado (Nº 23)

“Bota NO”

*Saca* of May 2010

D.O. JEREZ-XÉRÈS-SHERRY

**ALCOHOL:** 21%

**LIMITED RELEASE:** 1,400 bottles (50 cl.)

**RATING:** Jancis Robinson 18/20



This is a very old wine, from the same bodega in the ancient “de la Balsa” quarter in Sanlúcar de Barrameda in which La Bota de Amontillado no. 1 and no. 9 “Navazos”, and La Bota de Amontillado no. 5 “NPI” were selected before. All these wines belong in fact to the same lineage. This edition no. 23 comes from only two boots whose age is midway between the previous ones, probably closer to the first two than to “NPI”. As all the amontillados of this house,

it shows marked manzanilla character, sharp freshness in the palate, as well as the depth of a exceptionally well conducted maturity.

La Bota de Amontillado no. 23 “Bota NO” is closer to a wine for reflection than to a festive consumption with food. However, it provides some memorable harmonies. Try it, for example, with a good ox or lamb curry, or simply with the freshest raw oysters you can find.

# La Bota de Fino (Amontillado) (Nº 24)

“Montilla”

Saca of September 2010

D.O. MONTILLA-MORILES

**ALCOHOL:** 15.6%

**LIMITED RELEASE:** 2,600 bottles (75 cl.)

**RATING:** Jancis Robinson 18/20



A Fino on its way toward becoming an Amontillado, a wine traditionally labeled by winemakers and connoisseurs as Fino Amontillado—no matter how unfavorable the current legislation seems to be toward this ancient category. This is an old wine that expresses like no other, through the action of time, the stunning chalky soils of the best Pedro Ximénez vineyards in the Montilla ridge.

The wine has been sourced from the oldest fino solera in Pérez Barquero’s Bodega Los Amigos: a total of 63 butts arranged in threes, of which we had the privilege to choose the 13 we considered most fascinating and singular. Seeking a distinctive character we opted for those butts that most clearly showed an incipient amontillamiento while preserving the fino character—as proved by its alcoholic content only slightly above 15%. In many

respects this wine offers a striking conceptual resemblance to releases number 10 and 20 of La Bota de Manzanilla Pasada, but at the same time retains a distinctive personality all its own.

Telltale notes of early stages of amontillamiento, as well as the concentration of aromas and flavors, evidence its notable age—estimated above 20 years. But there is no question this is still a fino, aged under a fragile layer of flor that time has darkened, weakened, and partly torn into patches.

La Bota de Fino (Amontillado) number 24 is a fascinating wine, deep and elegant, as well as exceptionally versatile on the dinner table. Bottled in September 2010, unfiltered and virtually unfiltered, its beautiful golden color is the one it exhibits straight from the butt.

# La Bota de Pedro Ximénez (Nº 25)

“Bota NO”

*Saca* of September 2010

D.O. MONTILLA-MORILES

**ALCOHOL:** 15%

**LIMITED RELEASE:** 1,500 bottles (50 cl.)

**RATING:** Jancis Robinson 18/20



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In the Bodega Principal of Gracia Hermanos, next to the railway station in Montilla, there is a small solera of very old PX made of only seven butts that have spent many years as “NO”—protected from the regular regime of extractions of the Pérez Barquero group, and refreshed only very sporadically and in minor quantities. For this release we have selected four of those “NO” butts.

This is a very old PX, of truly hard to estimate age but decidedly well above 30. It was likely ‘touched’ in its early days with a dollop of old oloroso, and it has aged following a regime that falls somewhere in between the styles we know as Montillano (releases number 3 and 12 of La Bota de

Pedro Ximénez) and Jerezano (release number 11 of La Bota de Pedro Ximénez), closer in any case to the former, and unquestionably older and more complex than any of the three. At 15% abv, it has undergone oxidative ageing in butt under wider air space than the Montilla traditional “a tocados” (fingers touch) measure. The resulting wine has an unusual balance between fruit and noble oxidation.

It is a dessert all by itself, served between 12 and 14°C. Bottled in September 2010, it will gain in depth and complexity with time, even—in fact especially—once the bottle has been started.

# La Bota de Amontillado (Nº 26)

“Cinco años después...”

*Saca* of December 2010

D.O. MONTILLA-MORILES

ALCOHOL: 22%

VERY LIMITED RELEASE: 150 bottles (50 cl.)



It is now the fifth birthday of our adventure at Equipo Navazos. It all started one fine late autumn morning in 2005 in Sanlúcar, triggered by our astonishment at a powerful and elegant wine that would later become La Bota de Amontillado nº 1 “Navazos”.

Five years later (“Cinco años después...”) we propose a celebration for this anniversary with another racy Amontillado, but now of course from Montilla. An extremely old “NO” wine of exceptional intensity and concentration, and spectacular

complexity, sourced from one of the row-end butts that rest in Pérez Barquero’s Los Amigos cellar for decades now.

With this private edition Equipo Navazos wants to thank the support and acknowledge the contribution of the friends who walked with us from the beginning of this fascinating trip. We are talking about very few bottles, none of which will be for sale.

# La Bota de Fino (Nº 27)

“Macharnudo Alto”  
Saca of March 2011

D.O. JEREZ-XÉRÈS-SHERRY

ALCOHOL: 15%

LIMITED RELEASE: 5,000 bottles (75 cl.)



La Bota de Fino (27) “Macharnudo Alto” is a new release from the soleras that already gave us previous editions numbered 2, 7, 15, and 18. This time we were pleasantly surprised by a solera in full bloom, at a perfect maturity point in its evolution, with an engaging, even overwhelming personality. It was begging to be bottled in its pure, raw state, after just completing the selection from the 69 butts of the solera. The average age of this wine—marked by the extra complexity given by a hint of oxidation and the fat resulting from the autolysis of “flor” yeasts—is slightly above 11 years.

This is a wine for connoisseurs, bottled unfiltered in order to preserve its intense

color and racy character. It can be decidedly enjoyed upon release, and its evolution in bottle will continue to delight consumers for quite a while, provided it is carefully stored. To the surprise of many, some of us fondly remember bottles of this wine opened after 35 and 45 years of storage.

It performs best at temperatures ranging from 10º C, where it shows a lighter and fresher profile, to 13º C, where it fully displays its complex and rich aromatic range. On the table it is a most versatile wine, successfully matching a wide array of diverse foods: salmorejo soup, caña de lomo and other Iberico charcuterie, lacón con grelos, shepherd’s pie, roasted sardines en espeto...

# La Bota de Oloroso (Nº 28)

“Bota Punta”

Saca of March 2011

D.O. JEREZ-XÉRÈS-SHERRY

ALCOHOL: 21%

VERY LIMITED RELEASE: 900 bottles (37.5 cl.)



Led by Jan Pettersen, Fernando de Castilla is a Sherry house that illustrates like few others the rebirth of traditional Andalusian wines in the final years of the twentieth century and the beginning of the twenty-first. In its cellars located in the barrio de Santiago we can still find an admirable oloroso solera that conveys all the authenticity of ancient olorosos from Jerez. While the solera consists in some twenty butts, the best among them by far is a superb “bota punta” located towards the left end of the row.

It is a common occurrence in the traditional Andalusian cellars that the butt located at the end of a row (thus called “bota punta” or “bota de punta”) eventually acquires a singular character versus the rest of its mates in the same solera. Sometimes, especially in the case of finos and manzanillas, this is due to the extra action it sees: easier access to it translates into more frequent incursions of the venencia for sampling and tasting purposes. Or maybe its location within the cellaring facilities, with presumably better ventilation and sharper temperature and humidity fluctuations, confers this butt a special character.

Other times it is the result of a deliberate decision on the part of the capataz or the winemaker. Indeed, it is traditional in certain houses to refresh this butt not with wine from the first criadera but rather with wines sourced from other butts in the same solera. As a result this bota punta develops a more intense and concentrated character, some of which in turn is periodically blended back into each saca in the proportion needed to preserve the house style.

Whichever the case, it cannot be merely a coincidence that within this exceptional old oloroso solera of Bodegas Rey Fernando de Castilla it is precisely the bota punta the one that excels by its rare combination of sensuousness and depth.

La Bota de Oloroso 28 “BOTA PUNTA” is best served at 16°C, in moderately large and wide-mouthed stemware to help it extract all its elegant and complex aromatics. We most emphatically discourage the use of picturesque copitas and tasting glasses of ridiculous sizes that would prevent the fair appreciation of this Sherry treasure in all its glorious complexity.

# La Bota de Brandy (Nº 29)

“Aged in Fino butts”

*Saca* of June 2011

D.O. BRANDY DE JEREZ

**ALCOHOL:** 42% (estimate)

**LIMITED RELEASE:** 800 bottles (50 cl.) (estimate)



Equipo Navazos are proud (as well as incredibly fortunate) to collaborate with a most impressive selection of top-notch producers whose ruling principles are quality and authenticity above every other consideration. Among them is Bodegas Rey Fernando de Castilla, a Jerez-based house where Jan Pettersen and his team (special mention should be made of Andrés Soto, another equally indefatigable Sherry ambassador) are engaged in a constant struggle to elevate these stunning wines and brandies to the place where they belong on the shop shelves and dinner tables of Spain and the world.

Another reason to feel honored is the fact that our mutual trust and friendship with this house has reached the point where we have been reserved a spot there for a sort of private little altar of three butts exclusively used for decades for the noble purpose of ageing fino in a cellar in El Puerto de Santa María. We have filled them with the choicest brandies (previously aged for over ten years in American oak butts). As is the norm in Bodegas Rey Fernando de Castilla, all brandy soleras are aged

at the same alcoholic degree they are going to be bottled later (in this case around 42/43% alc.), which guarantees the roundness and mellowness of this La Bota de Brandy nº 29 “envejecido en bota de fino”.

Only the finest wine spirits, slowly aged and mollified to a warm alcoholic degree in top-quality fino butts. No added sugars of any sort, not even through contact with the staves of butts that had previously contained pedro ximénez or sweet oloroso. This is a pure and straight product, authentic, as its natural golden colour proves.

It was our goal to blend complexity and finesse, elegance and depth—concepts which do not always walk hand in hand but which we always strive to find for the wines and brandies of Equipo Navazos. And we think we have succeeded to a large extent. This is, for our personal taste (which in this case is most obviously biased, right?), the most refined and distinguished Spanish brandy ever bottled. Most of the credit, though, should go to Jan and the Rey Fernando de Castilla team...



# La Bota de Manzanilla Pasada (Nº 30)

“Capataz Rivas”

*Saca* of June 2011

D.O. MANZANILLA SANLÚCAR DE BARRAMEDA

**ALCOHOL:** 15.5% (estimate)

**LIMITED RELEASE:** 2,800 bottles (75 cl.) (estimate)



Rafael Rivas, capataz for several decades at La Guita cellars at Sanlúcar’s Calle Misericordia until his recent retirement, started in 1986 this 15-butt solera with a well-aged manzanilla. The plan was to produce an old manzanilla of exceptional quality, should one be required to add some extra kick to the commercial releases of the house.

But no such kick was ever required, and so, in order to preserve its character and prevent its turning into an amontillado, capataz Rivas pampered these 15 butts and ‘touching’ them only sparsely, sometimes as little as only every two years, with testimonial sacas of only four or five arrobas (roughly 5x16=80 liters) and refilling them with wines sourced from the best solera of La Guita. The result is a true manzanilla pasada, extremely singular in style. Like the good old ones.

Another feature that contributes to this wine’s singularity and unmatched biological character (intense and steely notes of salinity on the palate) is the way the butts are filled almost up to a tocadedos (within finger reach from the top) — well above the customary 5/6 in the Sherry region. This way, the yeast layer or “flor” (truly weakened now by the wine’s age and lack

of nutrients) in these butts is more reduced and can be maintained with those scarce refills. It still performs its function as physical barrier against the wine’s oxidation, but in its diminished state it cannot be fully effective and so this manzanilla offers elegant oxidation notes and a budding rise in its alcohol level, at about 15.5%.

This prodigious wine was never bottled until Equipo Navazos selected it in 2008 for its 10th release of ‘La Bota de...’, followed two years later by edition number 20 “Bota Punta”. We are now, then, with the third saca. This new release will be celebrated by many wine lovers who are absolutely crazy for this superb manzanilla pasada.

The real average age of La Bota de Manzanilla Pasada 30 must be around 15 years. It is a complex and powerful wine, of balanced freshness and elegant oxidation notes that make it truly unique. Stunningly versatile on the dinner table, it matches a wide variety of dishes, from the most easygoing (rich fish dishes, fish-based rice recipes, charcuterie) to the most difficult (scrambled eggs with boletus edulis, runny sheep cheeses). Best served around 12º C, in moderately large stemware.

# Colet-Navazos Reserva 2006 Extra Brut

2007 available from October 2011

Sparkling

D.O. PENEDÉS

**ALCOHOL:** 12.5%

**LIMITED RELEASE:** 2,300 bottles (75 cl.)

**DEGORGING:** October 2010

**RATING:** Jancis Robinson 16,5/20



COLET-NAVAZOS RESERVA 2006 Extra Brut has undergone a very long ageing period of 41 months. Bone-dry, it has virtually no residual sugar. The base wine is dominated by the Chardonnay variety, and the southern contribution gives it a subtle but singular air of flor yeast.

The first contacts between Sergi Colet and the members of Equipo Navazos took place in 2003, and already in 2005 a collaboration was seriously studied with the purpose of making sparkling wines in the Sherry District. The starting point was our certainty about some structural similarities between Champagne and biologically-aged Sherries: vineyards grown on white chalky soils, the relatively neutral character of the base wines, the importance of a second yeast intervention in the production process, etc. There was also the idea of playing with dosage wines in order to produce different sparkling wines, inspired by the different types of Sherries.

We immediately coincided that there is a fascinating and yet-unexplored territory, and in May 2007 we

started fieldwork and tests. The original idea was—and still is—a joint effort where the added know-how and experience of both parts would enable the production of quality sparkling Palomino-based wines in the Sherry District where the character would come not as a result of fruit and primary aromas but from the chalky minerality and the action of flor yeasts, as well as gentle oxidation notes. This part of the project (Navazos-Colet) is still in progress, although commercial releases are not to be expected yet due to high-alcohol recent vintages and the logistic difficulties implied by the production of sparkling wines in a region where the specific technology is virtually nonexistent.

In the meantime, Colet and Equipo Navazos have experimented with other parameters, as in the game of

# Colet-Navazos 2007 Extra Brut

2008 available from October 2011

Sparkling

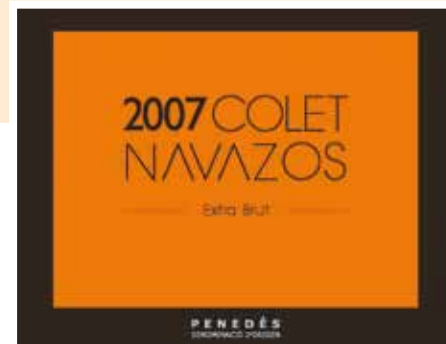
D.O. PENEDÉS

**ALCOHOL:** 12.5%

**LIMITED RELEASE:** 2,600 bottles (75 cl.)

**DEGORGING:** October 2010

**RATING:** Jancis Robinson 17/20



COLET-NAVAZOS 2007 Extra Brut has enjoyed a long ageing process of 29 months. Bone-dry, it has virtually no residual sugar. The base wine is dominated by the Xarel.lo variety, and the southern contribution gives it characteristic oxidation notes.

combining small amounts of flor yeasts and/or lees for the second fermentation of Penedés sparkling wines. And also experimental disgorgement tests, trying different base wine profiles and dosage combinations with traditional Andalusian types (be they from Jerez, Montilla, or Sanlúcar): dollops of fino, manzanilla, amontillado, palo cortado, oloroso, sweet PX, Cream... The initial approach was to test how far we could go with the Andalusian Sparkling project, but with time COLET-NAVAZOS realized that some of these Catalan sparklers of southern spirit (a crossbreed described as “saleroso mestizaje”, in the words of Josep Roca) were truly serious and elegant wines, so we have decided to release some of them to the market.

More specifically, we are referring to COLET-NAVAZOS 2007 Extra Brut and COLET-NAVAZOS RESERVA 2006 Extra Brut, both bottled in one single lot with a disgorgement date printed on the back label: October 2010.

We are talking, then, about sparkling wines under the appellation Penedés produced according to the traditional (champenoise) method of secondary fermentation in bottle, starting with base wines sourced from Colet vineyards. The southern presence is felt in the secondary fermentation and especially in the use of different dosage wines.

# Navazos Niepoort 2009

2010 available from September 2011

WHITE WINE

**ALCOHOL:** 13% (2010: alcohol still to be confirmed)

**LIMITED RELEASE:** 5,000 bottles (75 cl.)

**RATING:** Jancis Robinson 17/20



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Everything suggests that the birth of biologically aged wines in Andalusia happened in the second half of the eighteenth century, halfway between Sanlúcar (which provided the wines) and Cádiz (which provided the primitive wine and food shops owned by northerners where the beneficial effects of flor were appreciated).

Everything also suggests that in those days the fortification of white wines destined to local consumption was infrequent. If to this we add the fact that by the early eighteenth century there was a consolidated qualitative classification of the local vineyards, we can infer that the quality indexes of the age were the following: a) the palomino fino grape, b) sourced from the best vineyards, c) fermented in butt, d) making use only of wild yeast, e) aged under the veil of flor that would grow immediately after fermentation had stopped,

f) without fortification. This wine, before the name manzanilla (come from Cádiz) became generalized, was locally known as “white wine.”

This Navazos-Niepoort 2009 is precisely that, a white wine, elaborated by Equipo Navazos and Dirk Niepoort following the same rigorous criteria of the best winemakers two centuries ago: palomino fino grapes sourced from a historic albariza vineyard, fermented in butt making use only of wild yeast, and aged without fortification under veil of flor for some four to five months, thanks to the other equally wild yeasts that take control of the butt immediately after fermentation has finished. And of course not a single drop of extra alcohol in the blend.

We suggest serving it cold, at 9/11°C, with every kind of appetizers and seafood, as well as rice and pasta dishes, and mild cheeses.

# PX Casa del Inca 2009

2010 available from September 2011

Saca of July 2010

D.O. MONTILLA-MORILES

**ALCOHOL:** 15%

**LIMITED RELEASE:** 1,800 bottles (75 cl.)

**RATING:** Jancis Robinson 18/20



The very thin skin of the Pedro Ximénez variety favors the fast dehydration of the berries during the asoleo (sundrying) process, which makes it ideal for the production of raisiny sweet wines. The Montilla-Moriles region (especially in Montalbán, Montemayor, and Puente Genil) concentrates today virtually all the production of sweet PX musts that will later be aged in the different Andalusian winemaking areas.

Casa del Inca, in Montilla, is the former residence of the Inca Garcilaso de la Vega, where he wrote most of his literary production. Its present functions—after restoration—are related to the city’s winemaking tradition.

Late-harvested grapes, several full turns of exposure to the late summer sun, and careful extraction at different pressure levels by

means of powerful hydraulic presses are the key to the musts’ original quality. Another key element is the subsequent fortification with top-quality wine-based spirits. Third and last as far as vintage PXs not undergoing barrel ageing are concerned is time: over one year resting in the traditional cone-shaped vessels used in Montilla-Moriles for centuries now. In close collaboration with Pérez Barquero, the expert members of Equipo Navazos have carefully measured these three parameters for Coalla Gourmet in order to offer the market this CASA DEL INCA 2009: a fresh and delicate vintage PX of surprising complexity and structure in spite of its copper-toned youth. In previous years, and under identical premises, other vintages have been released (PX CASA DEL INCA 2005, 2006, and 2008), the totaling 4,000 bottles of which are sold out.



for the  
**future...**

More selections are scheduled for the future, with the priority of enhancing the collaboration with the producers that have trusted in Equipo Navazos since our first steps. Our ideal is a balance between new finds and the reedition of labels already known and loved by a faithful and growing market of followers who would like to ensure access to certain jewels. Accordingly, forthcoming releases include a very old amontillado from Sanlúcar, new to the project, and a new edition of La Bota de Manzanilla “Navazos”. New vintages of PX Casa del Inca and Navazos-Niepoort, are also in line, as well as two or more Colet-Navazos sparkling wines.

**...At a slow but constant pace.**





EXCLUSIVE EXPORTER

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