

OVNI PALOMINO FINO 2018

Dry white wine – Palomino Fino

11.5% alc. - 75cl

Production: 6,000 bottles

Sanlúcar de Barrameda, Spain



2018 EQUIPO NAVAZOS

The palomino fino grape conforms—together with moscatel and pedro ximénez—the trinity of historic Andalusian varieties. The grape of Sherries and Manzanilla, it has been for over two hundred years the dominant variety in Sanlúcar vineyards, and its domain over the Sherry triangle was established after the phylloxera debacle. Its ideal natural alcoholic content usually ranges between 11.5/12% alc. near the coast or the Guadalquivir river, and 12/13% (or even higher depending on the yields) further inland, especially in Jerez, but also in Sanlúcar (Mahina), and Trebujena.

There exists a widespread (and false) belief that the wines (“mostos”) from palomino fino before fortification are of little interest, neutral, or even vulgar. This is in our opinion totally mistaken. Despite the variety’s low acidity and lack of exuberant aromatics, it has virtues that few other grapes can offer, such as its low pH and minerality potential. Palomino fino is extremely true to terroir, hence its characteristic sharpness and “seaside” profile when sourced from the best albariza soils—which fortunately abound in the region.

OVNI 2018 Palomino Fino comes from vineyards close to the coast, in Pago Miraflores la Baja in Sanlúcar de Barrameda. Fermentation occurred in casks as was the tradition for centuries until a few decades ago. It spent a couple months in vats, protected by a subtle layer of flor on the surface. Unlike, however, other wines from Equipo Navazos, such as Navazos-Niepoort or Florpower, we cannot consider this a wine defined by biological ageing. Simply put, in the cellars there is flor all

over the place, and almost every wine will necessarily experience its effects to some degree.

OVNI 2018 has been conceived for lighthearted consumption, likely within the first couple of years after the vintage, although it is a serious wine of outstanding quality whose evolution in bottle we expect to be splendid.

The idea behind this project by Coalla Gourmet and Equipo Navazos is to provide a new perspective on the true essence of Andalusian wines. Without renouncing authenticity in any way, the magical chalky soils of lower Andalusia can produce the raw ingredients for wonderful finos, manzanillas, amontillados, palos cortados and olorosos—unquestionably wines of world quality and reputation—but also refreshing and minerally structured wines like this **OVNI 2018 Palomino Fino**.

A cheerful wine with neither artifice nor pretension, pure, authentic, and natural.