

LA BOTA DE MANZANILLA PASADA (No.103)

“Mágnun”, *saca* of March, 2021

EQUIPO NAVAZOS

D.O. Manzanilla Sanlúcar de Barrameda

16% alc. – 1500ml

Hijos de Rainera Pérez Marín

Sanlúcar de Barrameda

Production: 900 magnums



The historic premises of Calle Misericordia in Sanlúcar de Barrameda were thoroughly refurbished several years ago. The works did not significantly affect the thousands of casks of the solera and criaderas of manzanilla that are maturing in the two main buildings, but it did change the disposition and the wines of the Sala de Banderas, mainly casks of amontillado in the most delicate Sanlúcar style. Besides the dozens of butts that surround the space in this cozy *bodega*, there are a few vessels that are especial because of their size and their origins, among them two *toneles* of 90 *arrobas* (i.e. 1500 liters each), singularly placed in two of the corners of the room, separated from the main rows of casks that are standing by the wall.

These two casks were filled with a selection of the best wines of the first criadera (1/41) of the extraordinary manzanilla pasada from Misericordia (same genealogy as our remarkable releases no.10, 20, 30, etc. of the La Bota series). As we did in 2016 for our edition No.70, it is again from these two *toneles* of manzanilla pasada that we have withdrawn the wine that you will find inside every single unit (only 1500ml) of this release: **La Bota de Manzanilla Pasada 103 “Mágnun”**.

The average age of this manzanilla pasada must be around 13 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 food, including rich fish dishes, charcuterie, truffled eggs. Best served around 11° C, in moderately large stemware.