



## Reviews & Accolades

### **MANZANILLA PAPIRUSA**

#### INTERNATIONAL WINE & SPIRITS COMPETITION

May 2017

---

Gold Medal

Very pale straw colour. Nose offers citrus notes, almonds and salted pretzel aromas. Bone dry in the mouth, the citric acidity and saltiness belie its origins beautifully. A text book example.

#### DECANTER WORLD WINE AWARDS

July 2016

---

Silver Medal & 90 Points

A lightly floral, almost elderflower nose, with hints of green apple, sea shells and touches of evolution. This is refreshing and perfumed, displaying notes of cucumber skin, citrus and almonds; very nice stuff.

#### WINE SPECTATOR

James Molesworth, August 2014

---

90 Points

This rather full-bodied Manzanilla offers sunchoke, salted butter, yellow apple, dried lemon peel and Brazil nut notes all seamlessly layered and rippling through the lengthy, chalk-tinged finish. Drink now.

#### WINE ADVOCATE

Robert Parker, August 2012

---

92 Points

The non-vintage Light Manzanilla Papirosa Solera Reserva (with an average age of five years in this solera) possesses an extraordinary, penetrating nose of salty brined nuts intermixed with crisp fruit, terrific acidity and intense, powerful, authoritative flavors that are ethereal in their lightness.

#### INTERNATIONAL WINE & SPIRITS COMPETITION

June 2015

---

Silver Medal