

Gama

odegas Alonso presents a new "saca" (bottling) of part of their historic wine treasures in their cellar in Bolsa Street in the marine neighborhood in Sanlucar de Barrameda.

The selections for these "sacas" are chosen by the two brothers, owners of the cellar, based upon their appreciations and personal tastes of these wines of extensively oxidative aging.

These brother's passion for the historic wines of the Sherry Triangle led them to acquire this cultural wine patrimony and, ever since, they have enjoyed these wine jewels with all Sherry lovers around the world.

These selections have been developed over time. The brothers, entirely dedicated to this project, have passed uncountable days discovering and tasting together all the wines in the cellar. As they were doing so, they shared opinions and noted their particular perceptions about the sensation and emotions experienced.

As a result of these tastings, they selected a first choice of 12 casks which the brothers agreed upon, from the special characteristics of the wines tasted. They decided then to share these wines from these casks with the Sherry lovers with very small bottling.

These "sacas" (bottlings) is composed of 12 different wines with average ages ranging from 40 to 120 years old. They will be part of an exclusive sale of 50 bottles of 0,375 litres of each wine, worldwide. The prices will depend on the wine selected, going from 80 to 350 euros per bottle. Information about each wine will be presented on the web as the "saca" (bottling) is made.







