

# SHERRY

50ml

MANZANILLA, PAGO MIRAFLORES BAJA, DIATOMISTS – Sanlúcar de  
Barrameda 

£4.70

Great intensity with sea breeze salinity running through an impressive structure, there is tension on the palate. The yeasty, baked bread flavours are in balance with apricots and golden apples. In the mouth the texture is silky and round, with an extremely long and clean finish. A unique style of Manzanilla to be served chilled with food or as an aperitif.

PANDO FINO, WILLIAMS & HUMBERT – Jerez 

£3.95

A balanced Fino with fresh bread and walnut on the nose, leading to a palate with green apple and a dry crisp finish.

A WINTER'S TALE AMONTILLADO, WILLIAMS & HUMBERT – Jerez 

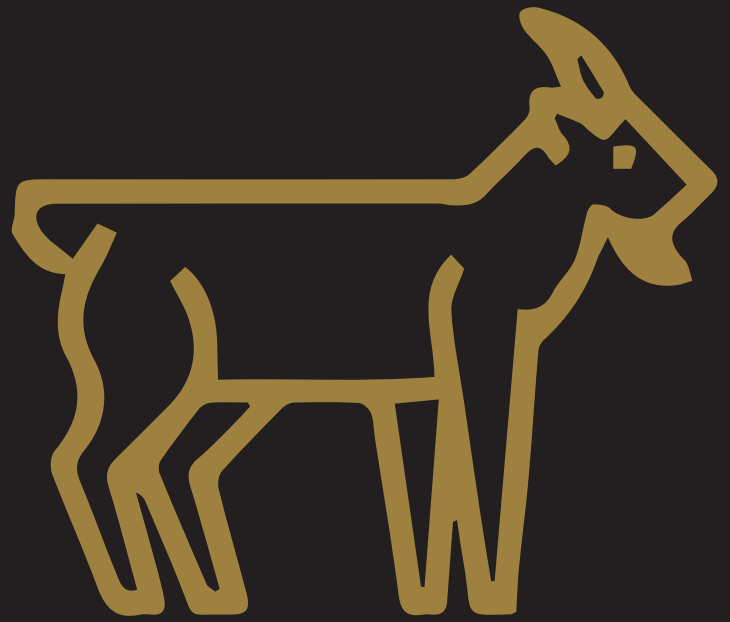
£4.25

Dark golden amber in colour, with aromas of dry fruits aged wood and notes of flor. Winter's Tale Amontillado is a lovely medium sweet sherry with a rich dried fruit note. It is smooth, round, and full bodied on the palate, yet not too sweet. An Amontillado which has been lightly sweetened with PX, the wine is aged in the Soleras for a minimum of 6 years before bottling.

PEDRO XIMENEZ 15Y.O. COLLECTION, WILLIAMS & HUMBERT – Jerez 

£4.50

Dark mahogany colour, high density. Deep aroma of raisins and figs. Mouth-wateringly luscious, smooth, and velvety, very rich and sweet with a delightfully long aftertaste.



# LA CABRA

## Wine List



