

GOTHAM PROJECT

A BETTER GLASS OF WINE



The *casa* of Katas, or Infantes de Orleans de Borbons, is owned by the Spanish Royal Family. Until recently, the wines were almost exclusively reserved for the Spanish nobility.

It all began over 180 years ago with Don Antonio de Orleans. Don Antonio, or Antoine as he was known back home, was a French duke and son of France's King Louis Philippe. (Louis Philippe was nicknamed the "Citizen King", who ironically abdicated to England in 1848 because he failed to garner the support of his lower class citizens.) Before the family's loss of power, Don Antonio married Luisa Fernanda, the sister of Queen Isabella II. Luisa was also the heir to the throne following her sister. This is how the Spanish royals came to own this wine producer.

So, it wasn't simply chance but rather political motives that led Don Antonio to the Atlantic coastal town of Sanlúcar de Barrameda. But, it's a good thing Antoine was industrious, especially after the family business of reigning collapsed. Among his web of businesses, he created the brandy and sherry bodegas that still thrive in Jerez. In time, the family also began to make wines in other reaches of Spain as well.

WHO KATAS
WINE PALOMINO

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HOW WE MADE THIS WINE

This Is What Happened During the Growing Season for This Wine: The Palomino grapes for this wine are grown in the region's legendary, white *albariza* soils that form an impenetrable barrier on the soil's surface to retain moisture below for the vines growing in this hot and arid, southwestern sector of Spain. Not even elevation helps here: the vines sit at only 130–295 feet above sea level. The vines are over forty years old; their age contributes to the wine's concentration and complexity.

This Is What We Did After Harvesting the Grapes: Composed entirely from Palomino grape juice fortified to 15% abv with neutral grape spirit once the wine fermented to dryness, this fresh wine is bottled from the selection of three *criaderas* (groupings of barrels containing wines of various ages) averaging about five years old. The blend is shipped for keggering twice a year – in the spring and fall when the protective flor yeast, which gives the wine its yeasty character, is at its thickest. This maximizes the freshness and delicacy of the wines.

OUR TASTING NOTE

Produced by Orleans Borbón. This fortified wine is from the Manzanilla Sanlúcar de Barrameda DO. Made with 100% Palomino grapes that were fortified to 15% ALC. This Manzanilla Sherry was created by 3 *criaderas* with an average of 5 years. The vines were planted in 1998 in Albariza soil at an elevation of 230 feet. This lightly golden wine races out of the glass with aromas of sea salt, hay, dried yellow apple, and lemon peel. And, it continues to open up with time in the glass. Flavors of apricot and other stone fruit. The well-placed but relaxed acidity gives the wine a pleasantly rounded mid-palate.

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