

Introduction To Sherry



Where Sherry is made

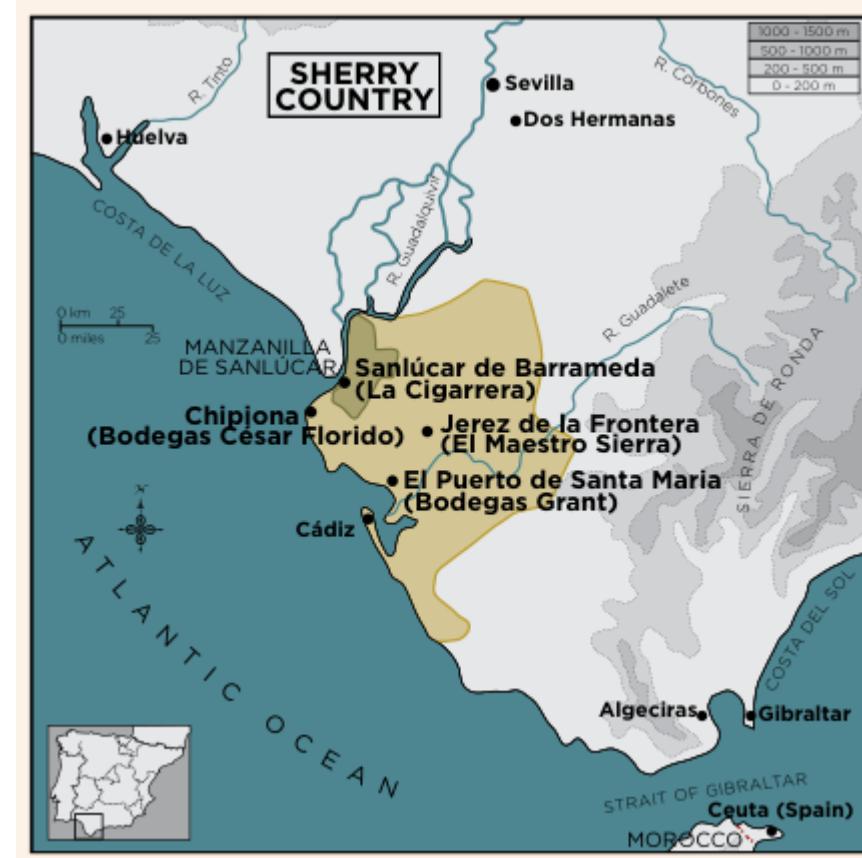


- Sherry comes from a small area around the city of Jerez de la Frontera in Andalusia, Spain
- This is the southernmost wine producing region in Europe
- The DOP (Denominacion de Origen Protegida) was formally established in 1932 as DOP Jerez-Xeres-Sherry
- It has around 6,989 hectares (17,270 acres) of vineyards
- Dry sherry is made primarily from Palomino grapes
- The sweet styles also include Pedro Ximénez or Moscatel grapes
- These are all white grapes
- The darker color in the different styles of Sherries comes from both aging and oxidation
- Sherry wines are fortified to between 15% and 22% ABV
- This area has been making wines since at least 1100 BCE
- The area averages 300 days of sunshine a year
- Average temperatures range from 40°F in the winter to 105°F in the summer
- Average rainfall is 25 inches per year

El Maestro Sierra Fino



- Jerez-Xérès-Sherry
- Site: Jerez de la Frontera
- Alcohol: 15% ABV
- Grapes: Palomino
- Solera Aging: 6 years
- Tasting Notes: Yeasty and doughy notes with hints of brine. The palate is dense and full, with bright fruit and a salty component.
- Serving Recommendation: El Maestro Sierra Fino should be served cold (45°F). Fino is best when served fresh so check the lot number on the back label to ensure freshness.
- Suggested Retail: \$23.00 (375ml)
- El Maestro Sierra was founded in 1830 by master cooper José Antonio Sierra
- Has been women led for three generations
- Currently owned by Dr. Carmen Borrego Pla
- Winemaker (Capataza) Ana Cabestrero has held the position since 2011



Dry Sherry Styles 1

- Dry (vinos Generosos)
 - Fino ('delicate' in Spanish) is the driest and palest of the traditional varieties of sherry. The wine is aged in barrels under a cap of flor yeast to prevent contact with the air.
 - Manzanilla is an especially light variety of fino sherry made around the port of Sanlúcar de Barrameda.
 - Manzanilla Pasada is a Manzanilla that has undergone extended aging or has been partially oxidised, giving a richer, nuttier flavour.
 - Amontillado is a variety of sherry that is first aged under flor and then exposed to oxygen, producing a sherry that is darker than a Fino but lighter than an Oloroso. Naturally dry, they are sometimes sold lightly- to medium-sweetened (though these may no longer be labelled as Amontillado).
 - Oloroso ('scented' in Spanish) is a variety of sherry aged oxidatively for a longer time than a Fino or Amontillado, producing a darker and richer wine. With alcohol levels between 18 and 20%, Olorosos are the most alcoholic sherries. Like Amontillado, naturally dry, they are often also sold in sweetened versions called Cream sherry (first made in the 1860s by blending different sherries, usually including Oloroso and Pedro Ximénez).
 - Palo Cortado is a variety of sherry that is initially aged like an Amontillado, typically for three or four years, but which subsequently develops a character closer to an Oloroso. This either happens by accident when the flor dies or commonly the flor is killed by fortification or filtration.
- Sweet (Vinos Dulces Naturales)
 - Moscatel
 - Pedro Ximénez
 - (Dulce de Palomino)
- Blends (Vinos Generosos de Licor)
 - Pale Cream / Pale Dry

La Cigarrera Manzanilla



- Jerez-Xérès-Sherry y Manzanilla
- Alcohol: 15% ABV
- Site: Sanlúcar de Barrameda
- Grapes: Palomino
- Solera Aging: 4 years
- Tasting Notes: Yeasty and doughy notes with hints of brine. The palate is dense and full, with bright fruit and a salty component.
- Serving Recommendation: La Cigarrera Manzanilla should be served cold (45°F). Manzanilla is best when served fresh so check the lot number on the back label to ensure freshness.
- Suggested Retail: \$22.00 (375ml)

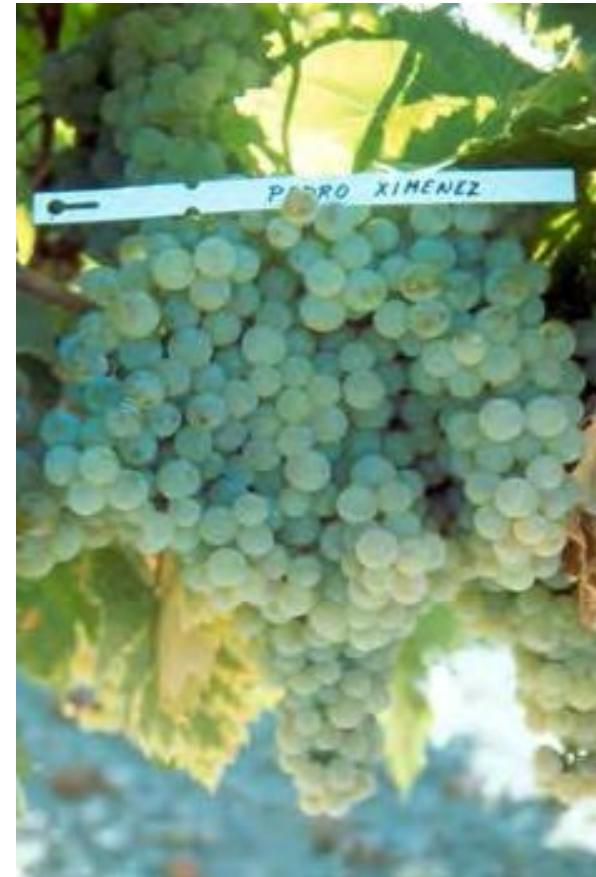
- La Cigarrera was started in 1891 in a former convent by Manuel Hidalgo Colom
- His Great Grandson Ignacio Hidalgo runs the house today
- The flor is more heavily influenced by the ocean which gives Manzanilla a more salty, ocean-like quality than Fino

Authorized Grape Varietals

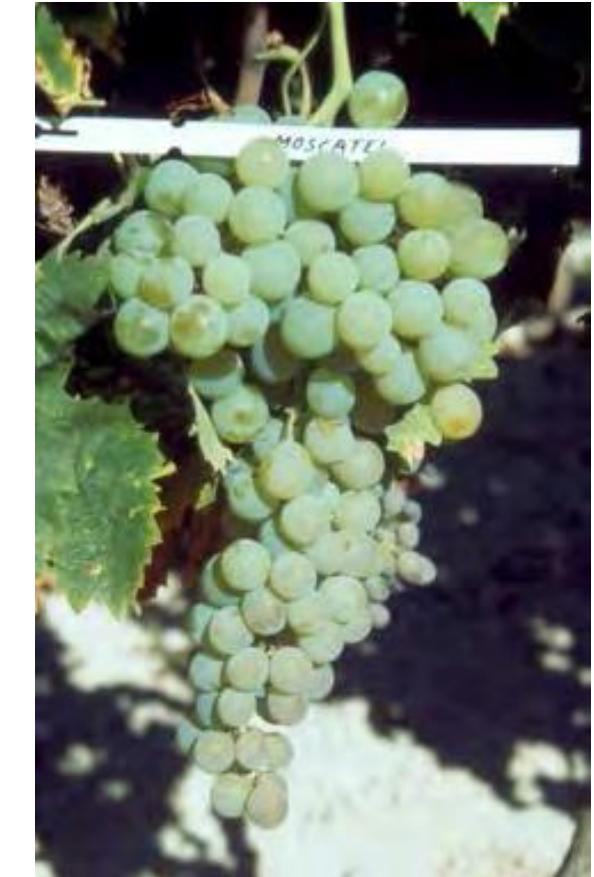
Palomino



Pedro Ximénez



Moscatel



Winemaking Process (Dry wines)

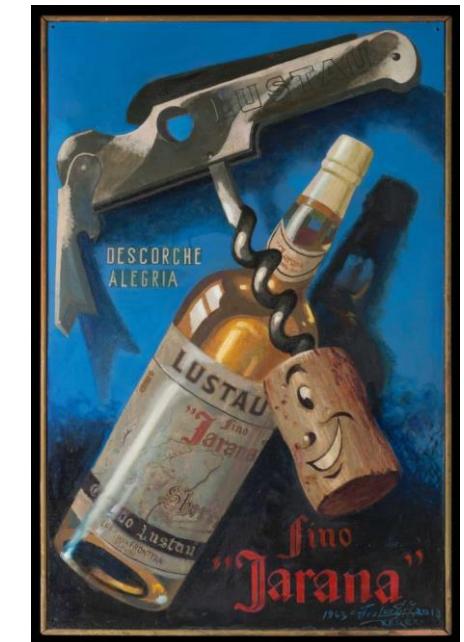
- The grapes are lightly pressed to yield no more than 70 liters of juice from 100 kg of grapes
- The wine is fermented in stainless steel tanks at between 22°C and 26°C
- After 12 weeks this results in a wine at between 11% and 12.5% ABV
- After initial fermentation the “flor” develops spontaneously from the environment
- Flor is a combination of many different strains of yeast (like a beer pellicle)
- Example from one Bodega
 - *Sacharomices Beticus* (76%) forms through day 15
 - *Sacharomices Cheresiensis* (6%) forms through day 15
 - *Sacharomices Montuliensis* (17%) forms through day 25
 - *Sacharomices Rouxii* (1%) forms through day 30
- Flor
 - Protects the wine from oxidation
 - Consumes alcohol, oxygen, sugars, glycerin, acetic acid, etc.
 - Produces acetaldehydes and CO2
- Minimum aging is 2 years, the standard is at least 4
- The age of a sherry is the average age of the wines
- Special wines of at least 20 years age can be labelled VOS (Vinum Optimum Signatum)
- Special wines of at least 30 years age can be labelled VORS (Vinum Optimum Rare Signatum)

Lustau Amontillado Escuadrilla



- Grapes: Palomino
- Alcohol: 18.5% ABV
- Solera Aging: 4 years under Flor and then 8 years of oxidative aging inside the Bodega Emperatriz Eugenia in Jerez de la Frontera
- Tasting Notes: Bright amber color with golden hints. This complex Amontillado shows intense smoky wood, and nutty aromas, resulting from years of aging in the bodegas of Jerez. Dry and elegant on the palate, with a long spicy aftertaste.
- Serving Recommendation: Cool room temperature (55°F – 57°F)
- Suggested Retail: \$28.99 (750ml)

- Vineyards founded in 1896 by José Ruiz-Berdejo who sold the grapes to other Sherry producers
- His daughter Maria Ruiz-Berdejo Alberti purchased a winery and moved the operation to Jerez de la Frontera in 1931
- In 1945 Maria's husband Emilio Lustau Ortega began selling their own sherry
- This Amontillado is a tribute to friendship in the Air Force wing ("Escuadrilla" in Spanish) of which Emilio Lustau was a member.



Dry Sherry Styles 2

- If the wine is expected to be a Fino (pale / light) it is fortified to at least 15% ABV
 - This level of alcohol allows the Flor to remain in the wine to protect it from oxidation
- If the wine is expected to be an Oloroso (heavier / darker) it is fortified to at least 17% ABV
 - This level of alcohol causes the wine to remove the Flor and allows oxidation
- Fino
 - Always aged under flor
 - Is fortified to between 15% and 17% ABV
 - Has less than 1 gram of sugar per liter
- Manzanilla
 - Same as Fino but must be from the town of Sanlúcar de Barrameda
- Amontillado
 - Aged under flor first, then allowed to undergo oxidative aging
 - Is fortified to between 16% and 22% ABV
 - Has less than 5 grams of sugar per liter
- Oloroso
 - Only oxidative aging
 - Is fortified to between 17% and 22% ABV
 - Has less than 5 grams of sugar per liter
- Palo Cortado
 - Oloroso style wine that shows special character

Manuel Aragón Tio Alejandro Oloroso



- Jerez-Xérès-Sherry
- Site: Chiclana de la Frontera
- Vineyard: Pago Marquesado planted in 1990
- Alcohol: 18% ABV
- Grapes: Palomino Fino
- Vinification: Hand-picked in small baskets, directly pressed and spontaneously fermented with native yeast in stainless steel at low temperature.
- Solera Aging: 17-20 years oxidative aging
- Tasting Notes: Dry, aromatic, full-bodied, savory
- Serving Recommendation: Cool room temperature (62°F – 65°F)
- Suggested Retail: \$34.00 (375ml)

- The bodega was founded in 1795 by Pedro Aragón Morales as a small local winery
- The company was formally created in 1916 by Manuel Aragón Baizán to expand the sales area
- Currently run by Chano Aragón
- Entirely in-house production
- Organically farmed vineyards located just 800m from the ocean

Lustau Palo Cortado Península



- Grapes: Palomino
- Alcohol: 19%
- Solera Aging: 12 years aging inside the Bodega Emperatriz Eugenia in Jerez de la Frontera
- Tasting Notes: This exceptional sherry brings together the finesse and delicacy of an Amontillado with the richness and body of an Oloroso. An extremely versatile wine. Light amber in color. Nutty and dry with nuances of vanilla, mocha and dark chocolate. Dry and concentrated, this wine has a long and elegant finish.
- Serving Recommendation: Cool room temperature (55°F – 57°F)
- Suggested Retail: \$27.99 (750ml)

Sweet Sherry

- The Moscatel or Pedro Ximénez grapes are picked over-ripe or allowed to dry in the sun to concentrate the sugars and acids
- The fermentation is stopped early and the wine is fortified before the Flor has a chance to develop
- The wines undergo oxidative aging
- Blends (Vinos Generosos de Licor)
 - Pale Cream / Pale Dry
 - Medium Sweet / Medium Dry
 - Cream
- Sweet (Vinos Dulces Naturales)
 - Moscatel
 - is fortified to between 15% and 22% ABV
 - has between 200 and 300 grams of sugar per liter
 - Pedro Ximénez
 - is fortified to between 15% and 22% ABV
 - has between 400 and 500 grams of sugar per liter
 - (Dulce de Palomino)

El Maestro Sierra Pedro Ximénez



- Jerez-Xérès-Sherry
- Site: Jerez de la Frontera
- Alcohol: 15% ABV
- Grapes: Pedro Ximénez
- Solera Aging: 15 years
- Tasting Notes: A great nose of exotic spices and almost red fruits combine with more classic caramel overtones. With great acidity the wine is light on its feet and almost refreshing.
- Serving Recommendation: El Maestro Sierra Pedro Ximénez should be served at European room temperature (68°F)
- Suggested Retail: \$26.00 (375ml)

Sherry aging

- Aged in American (usually) Oak casks
- Seasoned with wine first
- Painted black to easily detect leakage
- Usually 600 liters
- Usually only filled to 500 liters
- Aged in a solera system
 - Provides fractional blending
 - A portion of the oldest wine is extracted and bottled
 - A similar portion of the next oldest wine is extracted and added to the oldest
 - This repeats through each tier until the newly made wine is added in

César Florido Moscatel Especial



- Jerez-Xérès-Sherry
- Alcohol: 18% ABV
- Grapes: Moscatel de Alejandria
- Vinification: Hand-picked, destemmed, directly pressed and spontaneously fermented with native yeast in ceramic vats. Fermentation is stopped early by fortifying with neutral grape alcohol and then adding the traditional Arrope. Arrope is muscatel must that is boiled to a thick syrup and then aged in a solera for decades.
- Solera Aging: 2 years
- Suggested Retail: \$24.00 (375ml)

- The bodega was founded in 1887
- It is currently run by César Florido, a fifth-generation descendant of the founder
- Began estate bottling in 1988
- The oldest bodega in Chipiona, located five miles from Sanlúcar de Barrameda
- One of two bodega's in Chipiona that are not part of a cooperative

Cream Sherry Styles

- Blends of different finished sherries
- Sweetened with natural sweet wines and / or concentrated grape must
- Pale Cream
 - Obtained by sweetening of Fino or Manzanilla
 - Alcohol content < 15.5% ABV
 - Has between 45 and 115 grams of sugar per liter
 - If <45 grams of sugar / liter classified as Pale Dry
- Medium
 - Obtained by sweetening of wines of oxidative aging
 - Alcohol content between 15% and 22% ABV
 - If <45 grams of sugar / liter classified as Medium Dry
 - If between 45 and 115 grams of sugar / liter classified as Medium Sweet
- Cream
 - Obtained by sweetening of wines of oxidative aging
 - Alcohol content between 15.5% and 22% ABV
 - More than 115 grams of sugar / liter



Morenita Cream Sherry

- Jerez-Xérès-Sherry
- Site: Jerez de la Frontera
- Alcohol: 17%
- Grapes: Palomino and Pedro Ximénez
- Suggested Retail: \$19.00 (750ml)
- Tasting: This is a delicate style cream with hints of caramel, dried fruits and mocha on the nose. Smooth and elegant with well-balanced sweetness, it still manages to be refreshing.
- Serve: Serve slightly chilled or on the rocks as an aperitif or enjoy with mildly rich meals.
- Bodegas Emilio Hidalgo was founded in 1874
- Started exporting to the UK in the early 20th century and the rest of the world through the 1970's
- Currently run by the 5th generation of the family
- Morenita-meaning the little brunette-refers to rich brown color of this sherry. The blend of Palomino and Pedro Ximénez lends to this wine, a rich brown color with dark golden highlights. Created by a close family-friend and local grower back in the 1970's, to mimic the classic Jerezano tavern blend of mixing fino and pedro ximenez, Morenita is a delightful sherry.