



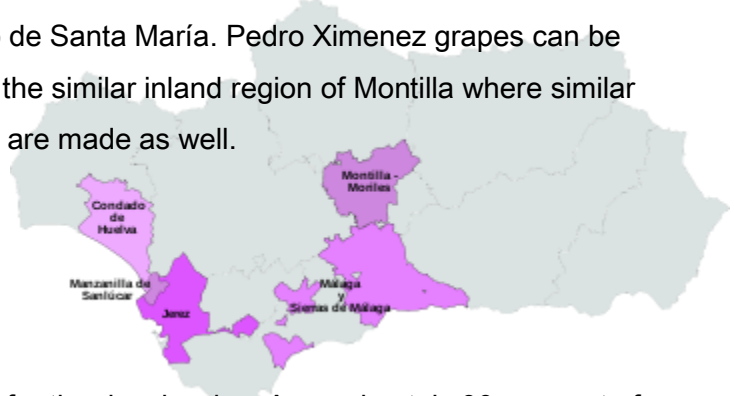
Spanish Fortified Wines/Vinos Generosos

The healthy inebriation

The 1st regulated wine region in Spain

Thus, there are rules:

***Location:** Sherry must come from the triangular area of the province of Cádiz between Jerez, Sanlúcar de Barrameda, and El Puerto de Santa María. Pedro Ximenez grapes can be sourced from the similar inland region of Montilla where similar styles of wine are made as well.



*Grapes:

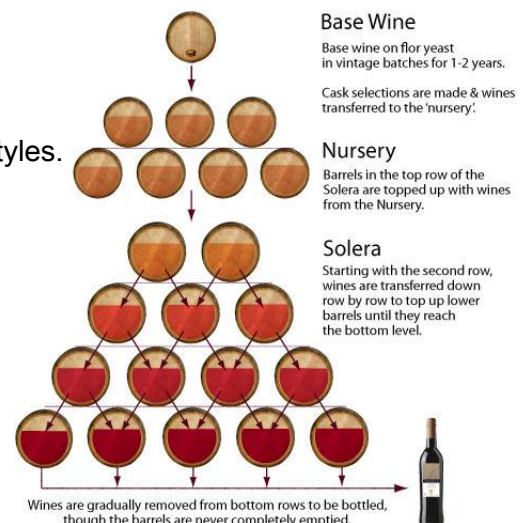
- Palomino: the dominant grape used for the dry sherries. Approximately 90 per cent of the grapes grown for Sherry are Palomino. As varietal table wine, the Palomino grape produces a wine of very bland and neutral characteristics, easily enhanced by process.
- Pedro Ximénez: used mostly to produce sweet wines. When harvested these grapes are typically dried in the sun to concentrate their sugars.
- Moscatel: used similarly to Pedro Ximénez, but it is less common.

Wine 101: Yeasts eat sugar and spit out alcohol. Yeasts stop this process if there is no more sugar to eat, or alcohol exceeds 17.5 abv. This can happen naturally or by adding spirit.

Port vs. Sherry and other fortified wines

Agging: Solera System, similar to whiskey/champagne.

Allow for complexities from older vintages and consistent house styles.



Classifications: Fino, Oloroso or Dessert. Bio/Oxi/Sun

- **Fino** ('fine' in Spanish) is the driest and palest. The wine is aged in barrels under a cap of flor yeast to prevent contact with the air. Think salted almonds/olives.



- **Manzanilla** is a very light subcategory of Fino made near the port of Sanlúcar de Barrameda..
- **Amontillado** is a Sherry that is first aged under flor as a fino but which is then exposed to oxygen. Naturally dry, fragile and toasty. Medium bodied, great with bisque, fruits, nuts.

- **Oloroso** is aged oxidatively for a longer time than a Fino or Amontillado, producing a darker and richer wine. With alcohol levels between 18 and 20%, Naturally dry, but never aged underneath flor so often with much more body and complexities. Meat!
- **Cream** is the term for sweetened Oloroso and is rich deep amber to golden brown made by blending different wines, such as Oloroso sweetened with PX.

- **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.
- **Sweet Sherries** are made either by fermenting dried Pedro Ximénez (PX) or Moscatel grapes, producing an intensely sweet dark brown wine. Dried fruit, chocolate and coffee.

To qualify for very old Sherry (VS), average age of the wine must be 20 years or more, and for very old reserve Sherry (VORS), 30 years. Only 1/30 of production, pass tasting panel.