

JEREZ- XÉRÈS - SHERRY DO

+ SANLUCAR DE BARRAMEDA DO

- Cádiz + Seville provinces

- Communes of production: Jerez de la Frontera, Sanlúcar de Barrameda, El Puerto de Santa María, Chipiona, Rota, Trebujena, Puerto Real, Chiclana de la Frontera, Lebrija

→ aging for Jerez-Xérès-Sherry DO must be carried out in Sanlúcar de Barrameda, Jerez de la Frontera, or El Puerto de Santa María

→ aging for manzanilla Sanlúcar de Barrameda DO must be carried out in Sanlúcar de Barrameda

• Styles produced

→ Vino Generoso: dry in style (max. 5 g/L RS)

- FINO: matured by biological aging

- AMONTILLADO: mature FINO, oxidative aging follows biological aging

- FINO CORTADO: a FINO, redirected toward oxidative aging during the second classification

- OLOROSO: matured by oxidative aging

→ Manzanilla vino generoso

- FINA

- MANZANILLA-PASADA (FINO-AMONTILLADO style)

- OLOROSA

→ Vino Generoso de Licor: vino generoso blended w/ vino dulce Natural or concentrated must

- DRY: 5-45 g/L RS

- MEDIUM: 5-115 g/L RS (usually produced from Amontillado)

- PAVE CREAM: 45-115 g/L RS (usually produced from FINO)

- CREAM: 115-140 g/L RS (usually produced from OLOROSO)

JEREZ-XÉRÈS-SHERRY DO + SAN LÚCAR DE BARRAMEDA DO, CONT.

• Styles produced, cont.

↳ Vino Dulce Natural: naturally sweet wine, fortified after partial fermentation of "sunned" (soleo) grapes, often bottled varietally as Pedro Ximénez or Moscatel.

(min. 212 g/L RS) (min. 140 g/L RS)

• Authorized grapes: Palomino Fino, Palomino de Jerez, Pedro Ximénez, Moscatel (only allowed for varietal Moscatel wines)

• Min/max alcohol:

↳ FINO: 15-17% (the process of biological aging may reduce alcohol content below 15%)

↳ Amontillado: 16-22%

↳ Oloroso + Palo Cortado: 17-22%

↳ Medium/Dry: 15-22%

↳ Pale Cream/Cream: ~~15~~ 15.5-22%

PX/MOSCATEL/
DULCE: 15-22%

• Aging requirements

↳ All wines must be aged in solera for a min. 2 yrs. prior to release (prior to 2010, this req. was three years)

↳ Sherry w/ Certified Age Designation: only Amontillado, Oloroso, Palo Cortado & PX vino Dulce Natural are authorized.

• VOS (Vinum Optimum Signatum/Very Old Sherry) -
- min 20 yrs. average age

• VORS (Vinum Optimum Rare Signatum/Very Old Rare Sherry) -
- min 30 yrs. average age

• Max. yields

↳ Jerez Superior - 80 hl/ha

↳ OTHER - 100 hl/ha

MONTILLA MORILES DO

- sub-zone: Montilla-Moriles Superior
→ higher concentration of Albariza
- Styles produced:
 - Vino Generoso (not always fortified)
 - Fino
 - Amontillado
 - Oloroso
 - Palo Cortado
 - RAYA: similar to, but less quality than Oloroso
 - Ruedos: Raya style w/o aging
 - Vino Dulce Natural (fortified)
 - PEDRO XIMENÉZ: min. ~~212~~⁴⁵⁰ g/L must weight (min. 272 g/LRS)
 - MOSCATEL: min. 212 g/L must weight (min. 160 g/LRS)
- Authorized grapes
 - Recommended: Pedro Ximenez (about 75% of DO)
 - Authorized: Layren (Airen), Paladi (Verdejo), Moscatel, Torrontés
- min/max alcohol
 - Blanco (w/o aging): 10/12%
 - Blanco (w/ aging): 13%
 - Fino: 15-17.5%
 - Amontillado: 16-22%
 - Oloroso: 16-~~18%~~^{22%} (up to 20% w/ age)
 - Palo Cortado: 16-~~18%~~^{22%}
 - Raya: 16-20%
 - Rueda: 14%
- max. yields:
 - Superior: 60hl/ha
 - Other: 80hl/ha
 - 70L/kg press
- Aging requirements
 - Aged blanco wines: min. 1yr. in oak
 - Vino generoso: min. 2 yrs. in oak (solera)

HISTORY

• Columella was born in Cádiz!

↳ devoted 2 of his 12 books to viticulture

↳ discussed the three different soil types as well as the stifling east wind

• When Columbus sailed from Andalusia to the New World in 1492, Sanlúcar de Barrameda became an important port for trade.

• By the 14th c., Sherry was being exported to England

↳ the term "sack" becomes common by the 16th century, referring mainly to sherry, but also other white wines from s. Spain - "Canarie sack," "malaga sack" etc.

↳ many believe that it was a bastardization of the word "sec" → indicating sherry styles popular at the time were dry.

↳ more commonly accepted as a derivation of the Spanish "sacar" → to take out.

↳ still unclear if it was sweet or dry back in these days.

↳ the term "sherry" comes into use at the end of the 17th c.

↳ 18th c - solera system develops + many producers are established

↳ intense growth in the mid to late 19th c.

↳ Sherry's GOLDEN AGE: Gonzalez Byass, Barbadillo, Pedro Domecq, Hidalgo-La Gitana

↳ mainly sweet, dark wine

↳ by the end of the 1870s, Sherry began falling out of favor

- mass produced, lower quality sent British away
- imitation wines from other regions

↳ WASNT until 1996 that sherry became a protected name w/ the EU

- 1894: phylloxera

↳ Consejo Regulador est. 1934 ; 1936 - current delimited area was agreed upon.

HISTORY, CONT.

- 1960s - 1970s - huge shift in the chery industry
 - Industry of independent bodegas + families → ~~corporate~~ corporate
 - PUMASA - Ruiz-Mateos Sociedad ~~Anónima~~ Anónima
 - major supplier of Harveys Bristol Cream, starting in 1968
 - became a huge conglomerate - hotels, banks, etc.
 - purchased a dozen bodegas in the region + forced modernization
 - ↳ no more foot crushings
 - ↳ stainless steel over cask
 - Pumasa was disbanded by the Socialist government in 1983
- the 1980s - many problems that needed to be corrected
 - overproduction - yields, quantity
- UK - #1 export market
 - still a bulk is inexpensive, sweeter styles

MARCO DE JEREZ

- primary vineyard areas are w/in the "marco de jerez"
 - ↳ bounded by the Guadalquivir + Guadalete rivers
- average altitude - 325-500 ft. above sea level
 - rolling hillsides.

- poniente - wet, westerly wind from the Atlantic
 - moderating in vineyards & cellars
 - 95+ % humidity
- levante - from the Sahara, easterly wind
 - dry + hot
 - 30-70% humidity

WINDS

- high rainfall b/t October - April, rest of the year is dry.
 - ↳ sponge like qualities of albariza soils prevents water stress
 - limestone, calcium carbonate
 - reflects sunlight → enhances ripening of grapes
 - low in nutrients, reducing vine vigor
 - ↳ barros - clay - brown
 - SE of Jerez
 - valley floors
 - ↳ Arenas - sand + clay w/ iron oxide
 - reddish color
 - muscatel

- DO est. 1933

- Jerez Superior - albariza parcels in Jerez, Puerto de Santa Maria, Sanlúcar de Barrameda + Trebujena & small parts of Rota & Chipiona

- Manzanilla - Sanlúcar de Barrameda - est. 1933, but initially absorbed into the Jerez appellation. Restored in 1964.

- (Three main communes) vs. (all others)
 - zona de crianza vs. zona de producción
 - (aging vs. production → wineries in the zona de producción may vinify young wine to send to a zona de crianza for aging.)
 - ↳ applies to sherry vinegar as well!

MARLO DE JEREZ, CONT.

TERROR, VINEYARDS

• Pagos vary in size from .5 ha - 800 ha

• Trebujena - important & significant vineyard area

• historically, 4 pagos NW of Jerez known for their wines:

- Barbaína: closest to the sea → lowest alcohol, most delicate

- Añina

- Macharnudo: higher elevation, pure albariza soils

- Carrascal

- Los Termos (if we had to name a fifth)

• Chipiona, on the coast arenas soils + moscatel

• pagos closer to the sea → more moderate climate, later harvest, lower alcohol content

GRAPE VARIETIES

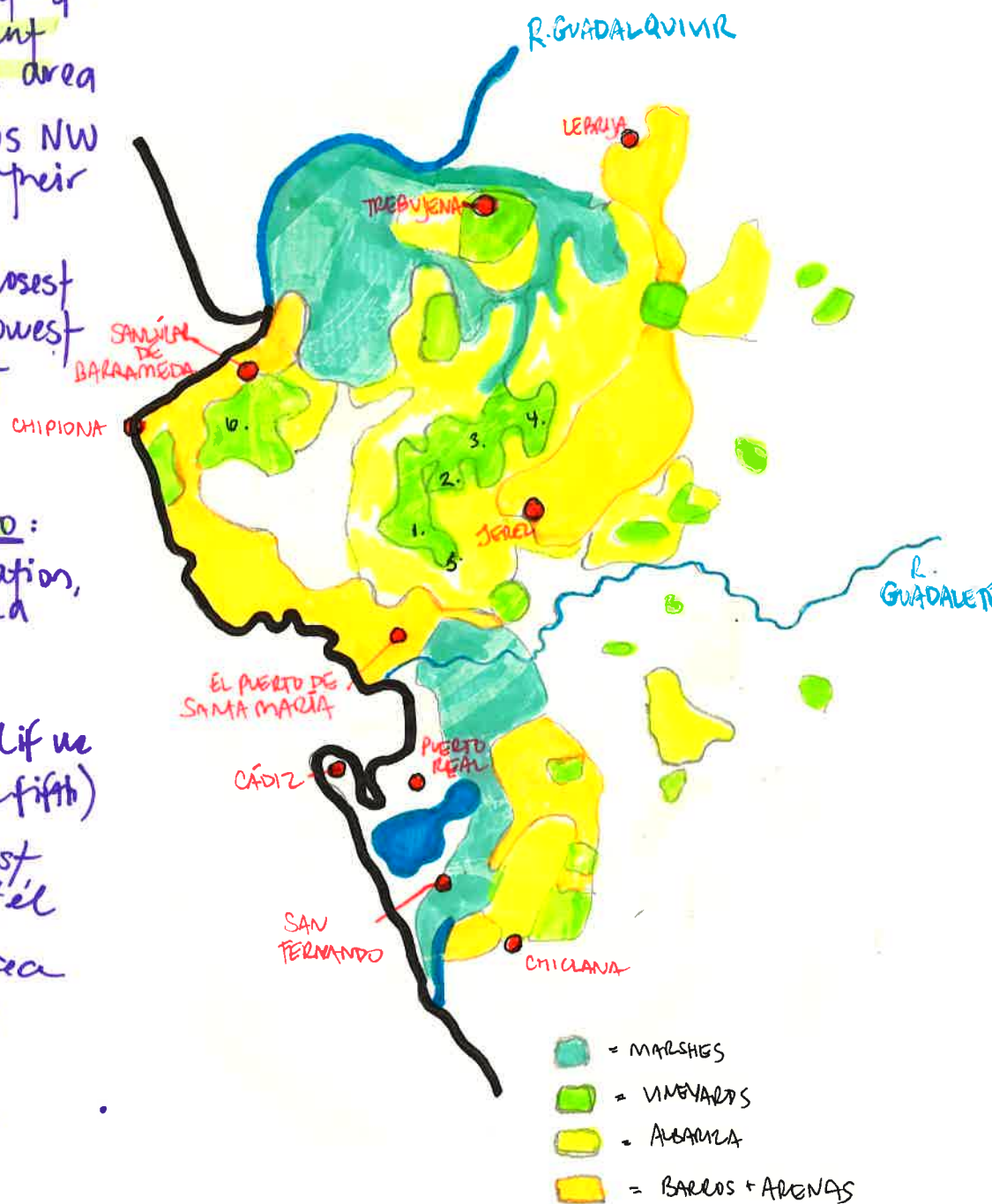
• palomino - 98% of plantings
- known locally as listán

• 1894 → phylloxera arrives in Jerez
→ replantings cemented palomino as the dominant grape in the region.

PAGOS:

1. BARBAÍNA
2. AÑINA
3. MACHARNUDO
4. CARRASCAL
5. LOS TERMOS

6. MIRAFLORES



MARLO DE JEREZ, CONT.

GRAPE VARIETIES, CONT.

• Palomino - 2 varieties

- ↳ palomino de Jerez aka Palomino basto - historical version
- ↳ palomino fino has almost entirely replaced palomino de Jerez. Higher quality.
- in El Puerto de Santa Maria, it is known as bagaveta
- other synonyms include palomilla, albán, tempranilla, ojo de Uebre + Jerez
- known for its low acidity, particularly malic acid.

• Pedro Ximenez - .65% of plantings!

- most PX is purchased from Montilla-Moriles
 - ↳ better conditions for growing & dehydrating the grape.
- originated in the Canary Islands
 - ↳ identical to verdelho?
- prone to disease & mildew
 - ↳ not ideal in the humid climate of Jerez
 - ↳ high must weights, low yields
- thrives on albariza

• Moscatel

- partial drying before pressing for sweet wine
- prefers sandy soils to chalky ones
 - ↳ Chipiona
- early ripening, high yielding
- both moscat blanc a petit grains (moscatel menudo / moscatel de grano pequeño) + moscatel de Alejandría are present, but Alexandria accounts for the Chipiona plantings (and therefore, most the plantings)

BARREL AGING

- Basic unit of liquid volume - arroba - 16.67 Liters
 - ↳ typical cask is 36 arrobas, or 600 L
- Typically American oak is used (*Quercus Alba*)
 - ↳ tight grain
 - ↳ spend several years being seasoned w/ lesser wines before going into a solera. → 20 yrs min + 50 seen as ideal.
 - ↳ Painted black:
 - aesthetic
 - leaks can be seen easier

SOLERA SYSTEM OF FRACTIONAL BLENDING

- Soleira - derived from Latin "solum" - "floor"



- third criadera
- second criadera
- first criadera
- soleira

- soleiras still in use dating back to the mid 19th century
- "añadas" or vintage dated wines - have also been prominent throughout history.
- Generally, the soleiras for biologically-aged wines will have more criaderas (scales) than oxidatively-aged ones.
 - ↳ b/c the wines are younger & more variable
 - ↳ typically, a fino soleira in Jerez might have 3-7 criaderas.
 - ↳ greater activity of flor in Sauternes = more scales, sometimes up to 8
- Criaderas are not normally stacked on top of each other!
 - ↳ too many
 - ↳ often different rooms or buildings
 - ↳ often 3-4 rows of barrels will be stacked on top of each other, but from different soleiras.
 - ↳ finos + manzanillas do well on the bottom where the temperature is coolest, olorosos gain more richness on top.
- sacar - to take out - removing $\frac{1}{3}$ from each of the barrels in the soleira
- rufio - "sprinkling" - process of refreshment
- "running the scales" and replace
- care is taken to remove wine w/o disturbing the flor on top or the yeast sitting on the bottom of the barrels.
 - ↳ only a few (Bodegas Tradicion, El Maestro Sierra) still do this by hand

SOLEIRA, CONT.

• Roles of the soleira:

- replenish nutrients necessary to maintain flor (+ oxygen)

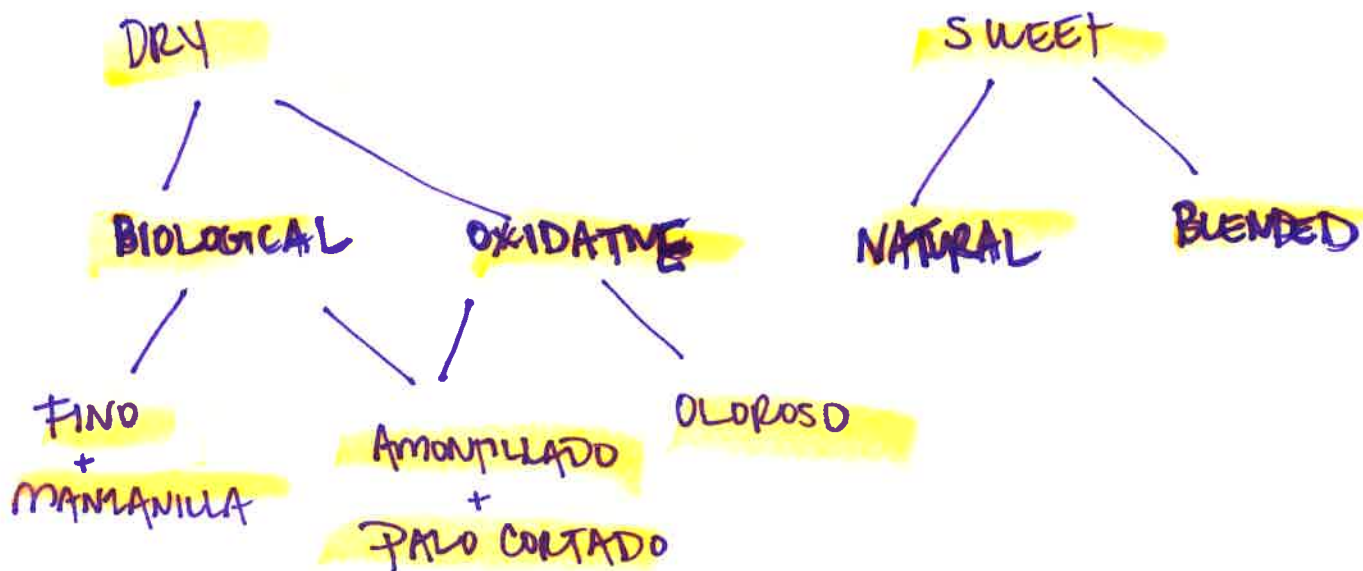
↳ In Jerez, a fino soleira might be replenished 2-4x/year, in Sanlúcar, due to the vigorous activity of the flor, it can be up to 8-9x.

- ensure consistency + continuity of style

• "Bota No" - do not blend w/ others - special

"Bota Punta" - barrel on ground floor + end of row - greater exposure to air flow, sampled more, more oxygen. often refreshed w/ its own criadera.

TYPES OF SHERRY



• FINO

- legal min. is 2 yrs. but most finos age b/w 4-7 yrs.

→ older examples: Valdespino inocente
Hidalgo's La Panesa

• MANZANILLA

= "chamomile" in Spanish

- more constant temp. than Jerez → more vigorous flor activity → more refreshment (sacas) → more criaderas in a solera.

- typically released slightly younger than fino.

- most are filtered heavily - Barbadillo's Solear
- Hidalgo's La Gitana

- some are not filtered! - Barbadillo's Manzanilla en Rama
- Arqueso's San León Reserva de Familia
- Pedro Romero's Anora Veintage

• AMONTILLADO

- as the average age of a sherry cask becomes greater, the harder it is for flor to survive.

→ flor refreshment rate becomes a big deal for house style
→ as flor begins to fade, it imparts a specific character → Fino Amontillado + Manzanilla Pasada!

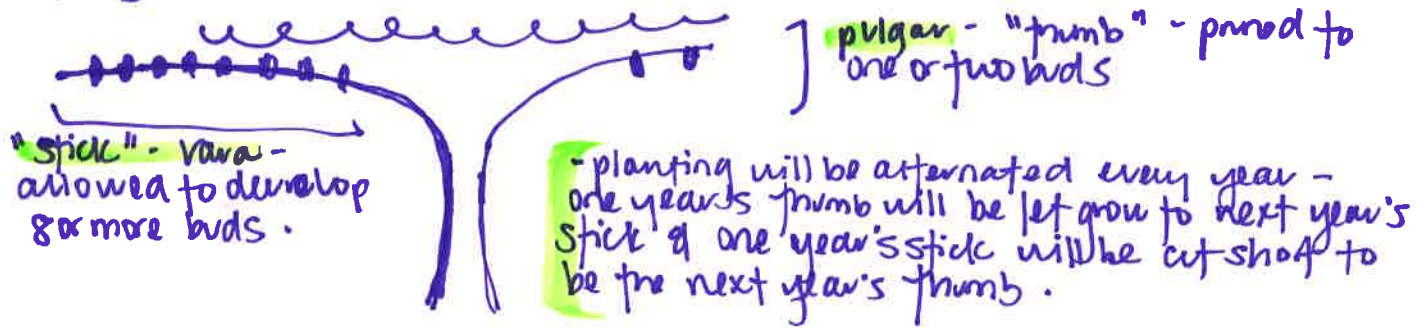
IN THE CELLARS

- Common for producers to not have ~~their~~ their own vineyards and buy base wines or even finished wines from almancenistas.
 - ↳ González Byass, Barbañillo, Tidalgo-La Gitana & Valdespino have some of their own vineyards.
- palomino is typically harvested at a potential ABV of 12°
 - ↳ DO requires harvesting at at least 10.5° and yields must not exceed 10,500 kg/ha.
 - ↳ thin skinned grape - needs to be pressed quickly
- Changes in practices over time:
 - soleo used to be used for palomino + dry wine
 - grapes used to be pressed by foot
 - pisadores in lagars
- Today:
 - modern presses - either ~~screw~~ horizontal vertical screw press or pneumatic bladder press
 - continuous screw press developed for flavays
 - 72.5L/kg extraction (w/ about 25 liters accounting for lees, yeast cells, etc. - actual yield is about 70L/kg)
 - ↳ divided into - primera yema: first 2/3. free run of gentle pressing
 - segunda yema
 - prensa
 - acidification - has always been used
 - yeso, traditionally (area gypsum, calcium sulfate)
 - today, tartaric acid is added
 - palomino typically has a pH of 3.7-4 at harvest; pH is usually corrected to a pH of b/t 3.1-3.4
 - ↳ higher pH = larger risk of bacterial contamination.
 - fermentation in cask is virtually non-existent today
 - ↳ Valdespino's Fino Inocente & Tío Diego being the exceptions
 - ↳ now 50,000 L stainless casks
 - ↳ cultured yeasts are more common

MARLO DE JEREZ, CONT.

VINE GROWING

- challenges: chalky soil + humidity
- American rootstocks must be selected to help combat chlorosis, which results from the high level of calcium carbonate in the soils.
- vara y pulgar



- "marco rectangular" became the pattern of planting common post-modernization → allows for easy mechanization.
- water manipulation
 - aserpia / alumbra - carried out in October
 - albariza is built in a series of ridges b/w each row
 - collects rainwater + retains it for the hot, dry summers
 - alameda - in years w/ excessive rainfall troughs are ~~created~~ created to channel out excess water.
- Downy mildew + oidium are both problems
- mechanical harvesting is quite common
- harvests tend to be in August

IN THE CELLARS, CONT.

- pie de cuba - pied de cuve - often used → already fermenting must, starter.
 - starts fermentation rapidly, doesn't allow bacteria a chance to incubate.
- 2 phases of fermentation
 1. tumultuous fermentation - 3-7 days to complete
 2. slower fermentation - most of the sugar is gone
- after fermentation, flor develops almost immediately
- First classification:
 - (I) una raya - clean wine w/ finesse + delicacy
 - (I) raya y punto - slightly less fine
 - (II) dos rayas - coarser wine that is not entirely clean.
 - (III) tres rayas - unsuitable for winemaking
 - (V^e) vinegar - contains overly high amts. of acetic acid.

Fortification

- biologically aged sherry - 14.6 - 15.4 is the ideal ABV
 - helps kill off bacteria
- oloroso - 17-18%, killing flor
- takes place after the wine's been raked off its lees.
- neutral grape spirit - 95% ABV
 - ↳ mixed w/ older wine in equal parts → mitad y mitad

• Post fortification, the young wines are known as sobretablas, prior to entering solera (usually w/ in a year or pro)

Reclassified:

- pts palmas (finos)
- olorosos
- rayas - oloroso-type wines of less finesse + distinction

FLOP

- Saccharomyces yeasts
 - 4 specific strains of *S. cerevisiae*
 - *S. beticus* is most commonly identified

- Roles in the development of wine

- protects wine from oxygen/~~prevents~~ ^{corrects} oxygenation
 - consumes oxygen to live
 - can be reductive at first
- consumes alcohol, acetic acid, and glycerin + VA

- up to 1°/year, which is replaced through the refreshment of new casks

8 g/L → 0
refreshing despite alcohol levels.

↓
virtually no VA in Fino + manzanillas

- "fading cask" rapidly decreasing alcohol → down to B or M → can be dangerous in terms of bacteria exposure.

|| → not much sulfur usage b/c it inhibits the action of yeasts!

- flavor development
- acetaldehyde - high levels produced by flor.
 - "yeasty"
 - increases from 50 mg/L → 500 mg/L w/ biological aging.
- autolysis - yeast cells die + fall to bottom of barrel

- ~~Flores de~~ Flor is generally more active in bodegas closer to the sea.

- Conditions necessary for flor development:

- 59-70°F in the bodega
- high humidity - daily water sprinkling of the dirt floors
- tannins can restrict flor's growth - why Old casks are preferred to new ones.
- oxygen → a sherry cask w/ 600L capacity is typically filled to 500L.
 - bodegas built to maximize air exposure

→ venencia - tool to sample wine w/o disturbing flor.

TYPES OF SHERRY, CONT.

• AMONTILLADO, CONT.

- "fino amontillado" - not a term that is used anymore, except for Osborne's Coquinero
 - Valdespino's Inocente + Hidalgo's La Panesa would qualify though more fino in character
 - Navazos La Bota de Fino No. 24 - "true fino amontillado" from Matilla-Moniles
 - ↳ req'd to be labeled fino
 - Tres Palmas from Gonzalez Byass is also a (unlabeled) fino amontillado.
- distinction b/t an old fino & a young amontillado is not well defined → up to the cellar master.
- to create an amontillado, fino can be killed by fortifying to 17-18° or allowed to age naturally over a long period of time.
- 3-8 yrs. is the norm
- "elegance of texture" that ~~does~~ does not have
- very fine influenced - Vña PB by Gonzalez Byass
Tío Diego by Valdespino
- pronounced oxidative aging - Almacenista Miguel Fortádez Florido
- alcoholic strength increases w/ age
- Classic Jerez amontillado - Antique by Rey Fernando de Castilla
1830 Amontillado by El Maestro Sierra
El Tresillo by Hidalgo (Emilio)
- Classic Sanlúcar amontillado - Hidalgo-La Gitana's VPS
↳ used to be called manzanilla amontillado
 - Pedro Romero's Prestige 50
 - Barbadillo's Reliquia
- Valdespino's Coliseo - old Amontillado maturated in Jerez but refreshed w/ manzanilla.

TYPES OF SHERRY, CONT.

PALO CORTADO

- what is the "rearing"?
- historians say that fino palo cortado was more common in pre-phyloxera times, when there was more diversity in genetic vine material!
- according to the Consejo Regulador, a palo cortado is defined as a wine combining the delicacy + aromatic refinement of an amontillado, w/ the structure & body of an oloroso.
 - no mention of production method
- if a barrel expressed finesse on the nose w/ an unusually full body, it would be removed from the fino solera - H's initial
(cortado - stick - palo) ← would be crossed

→ then refortified to 17.5'

- typically spends less time under flo - than an amontillado
 - 6 mos. - 3 yrs.
- "cheating"
 - blending an amontillado + an oloroso
 - marketing an old amontillado as a palo cortado
 - an oloroso that does not develop well.

OLOROSO

- oxidative aging = physico-chemical aging
- concentration through years of evaporation in the barrel.
 - aka "merma" - 3-5%/year
- historically, fino vs. oloroso musts would be determined by the vineyards
 - closer to sea = fino
 - inland = oloroso
- now, it's the press
 - free run = fino
 - more skin contact = oloroso
- fortified to 17.5-18° (kills flux) and put 5/6 in barrel

Types of Sherry, cont.

• Oloroso, cont.

- gains alcoholic strength in cask → water loss
↳ can reach 20-24°
- means "fragrant" or "perfumed"
- unlike fino, which loses glycerol from the floor, oloroso retains its glycerol.
- "pata de gallina" - oloroso w/ high glycerol content.
- sometimes a small amount of PX is added to smooth the edges, but rarely.

• SWEET SHERRIES

- NATURAL PX
- drying process is harder in Jerez than ~~Jerez~~ Montilla
↳ more humid + cooler → more susceptible to rot
 - today, hardly any PX grown in Jerez → wines are purchased from Montilla.
 - after drying, sugar levels in must are usually between 300-500 g/L
↳ it can hardly ferment at all
↳ ~~ferment~~ right away to 15-18°
 - PX decreases in alcoholic strength over time
↳ the density + high level of sweetness prevent it from being soaked into the wood → the loss of ethanol through evaporation is greater than the loss of water through osmosis.
↳ if decreases a lot, must be fortified to 15° before shipping.
 - benefits from aging in barrel → bottle
 - ~~some~~ Montilla examples tend to be less oxidative → barrels are filled completely.
↳ Pérez Barquero, Alvear, Toro Albalá
- NATURAL MOSCATEL
- Muscat d'Alexandria
 - dried partially → musts ferment v. little (often no more than 1°) before being ~~fermented~~ fortified to 15-17°
 - aged in solera, though most wines are released young

TYPES OF SHERRY, CONT.

SWEET SHERRIES, CONT.

- some examples of moscatel include arrope - reduced grape must
- "moscatel pasas" - made from grapes dried in the sun.
- good examples:

- César Florido "Dorado" = "moscatel pasas"
- Lustau's Emilín
- Gutiérrez Colosía's "Soleado"
- Valdespino's "Toreles" - averages 80 yrs. of age
 - single tonel of 900L

SWEETENED SHERRIES

- John Hanvey & Sons founded Bristol in 1796
 - ↳ Bristol Cream has been trademarked since 1865
- Cream Sherry
 - typically 115-140 g/L
 - Oloroso + PX
- Pale Cream
 - Fino base
 - often sweetened w/ RCM rather than PX to maintain pale color
 - originated in 1970 w/ Croft (now owned by Gonzalez Byass)
- East India Sherry
 - somewhat obsolete
 - so named b/c of casks stored on ships to East Indies
 - ↳ sweet, oxidized

Sweetening agents:

- dulce pasa: mistella produced from sunned palomino
- mistela from sunned PX / moscatel
- dulce de almíbar - a blend of invert sugar + fino (rare)

Vino de color (to adjust color): boiled, reduced syrup + fresh must

- if reduced to $\frac{1}{3}$ its original volume = sancocho
- if reduced to $\frac{1}{5}$ its original volume = arripe

TYPES OF SHERRY, CONT.

AGE DESIGNATED SHERRIES

- very difficult to establish the average age of a solera
- 2000 - Consejo Regulador initiates a certified system of age designation.
 - VOS
 - VOPES
- In order to qualify:
 - wine must be submitted to the Consejo Regulador at each "saca"
 - only amontillado, palo cortado, oloroso, & PX are eligible
 - requirement of maintaining stocks proportional to certified age
 - for a VOS, a bodega must have 20L of wine in the solera system for every 1L it plans to sell. For VOPES, must maintain 20L for every 1L it plans to sell.
 - analytic tests to determine age
- 2003 - ~~additional~~ additional category: * VINOS DE JEPEZ CON INDICACIÓN DE EDAD *
- two levels: 12 + 15 yr.
 - same req. for maintaining stocks

AÑADA SHERRIES

- very rare - single vintage, non-solera
- two firms specialise in añada sherris:
 - Williams & Humbert
 - Gonzalez Byass
- blended solera sherris CAN be labeled w/ a vintage date, too.
 - refers to the year the solera was founded

BOTTLING SHERRY

- Clariification - fining, filtering, or both
- Cold stabilization - typical, to precipitate tartrate crystals
 - filtering is especially important for biologically aged sherry → prevent flor from growing again in bottle.
 - oxidatively-aged sherries may require less filtering.
 - carbon filtration has become common → sometimes too harsh → fino + manzanilla shouldn't be totally pale!
- "En Rama" - a sherry that has been bottled directly from cask
 - very rare, if exists at all
 - wines labeled "en rama" typically undergo a light filtration
 - Barbadoillo a pioneer in "en rama"

ALCOHOL IN BIOLOGICALLY-AGED SHERRIES

- often finos will hover slightly below + have to be fortified → not ideal, according to Liem.
- Closures - T-stop closure → advantage of reclosure
→ sherry is it intended to develop in bottle
- screw-cap??

BOTTLING DATES

- mainly important for manzanilla + fino → begins aging differently when taken off flor (re disgorgement date)
- De Maison requires bottling dates on its sherries

MONTILLA MORALES

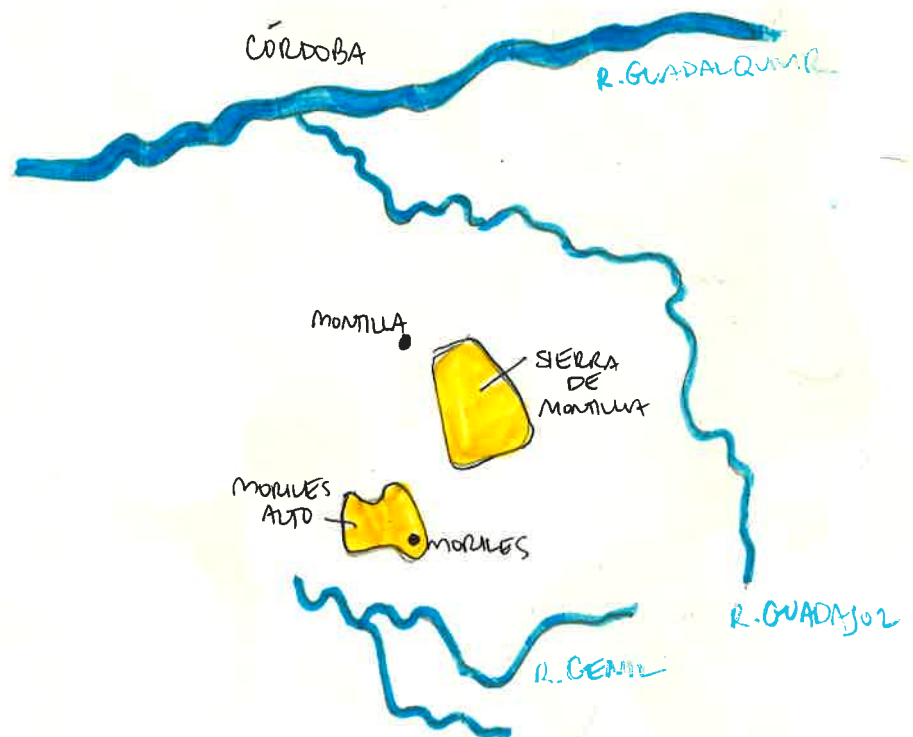
- 100 miles from Jerez to Montilla
- Same albariza soils
- for the Jerez DO, the only wine allowed to be bought from outside the region is PX from Montilla.
- region bounded by Guadalquivir river to the north & Genil river to the SW.
- hot & dry summers w/ significant rainfall in the winters.
- besides PX, other authorized grapes include: Airén, bobadilla-verdejo (aka jaén), moscatel & morapila
- two highest quality regions:
 - Sierra de Montilla
 - Moriles Alto

both lie on albariza soils 1300-2000 ft. above sea level.

↓
anything outside these two areas is called "nedos" and considered inferior. Grapes oxidize quickly.

STYLES OF WINE

- historically vinified in large, earthenware vessels called tinajas
 - ↳ 6000-8000L
 - ↳ now stainless steel is mostly used for fermentation before rfer to solera.
- for: does not grow as thick here → fuller bodied finos.



MONTILLA MOPLES, CONT.

STYLES OF WINE, CONT.

- * fundamental difference w/ Jerez: montilla finos do not need to be fortified.
 - ↳ m.m. is warmer
 - ↳ px is prone to higher levels of ripeness than Palomino → natural potential alcohol of 15%.
- Amontillado is the preferred style of vino generoso in m.m.
- Palo cortados are extremely rare.

SWEET PX

- grapes are typically harvested in August, then dried on grass mats for 4-10 days → soleo or asoleado
 - ↳ grapes double their level of potential alcohol, ending w/ 26-29° (must be harvested earlier than grapes destined for vino generoso!)
 - ↳ crucial that weather remains dry
 - min. 212 g/L ~~ps~~ (often up to 500) must weight (²¹² ~~150~~ g/L for moscatel)
 - grapes only ferment to 12° alcohol → virtually all alcohol content is achieved through fortification
 - ↳ either neutral spirit or a combination of neutral spirit & oloroso or amontillado
 - ↳ typically to 14-15° (≈ 18° in Jerez)
 - casks are fully topped up, unlike in Jerez (3/4 full) → freshness of flavor.
 - ~~no aging min - lots released from stainless steel~~
 - best producers: Añejo, Toro Albalá, Pérez Barquero
- vino generoso - min. 2 yrs in oak

THE TERROIR OF THE BODEGA

- In terms of sherry, terroir must be understood in two senses
 - the vineyard + the bodega
 - biologically aged sherry is the most influenced by the terroir of the bodega

THREE TOWNS FOR AGING SHERRY

1. JEREZ DE LA FRONTERA

- 6 miles inland from the Bay of Cadiz
- center of commerce in the area
- farthest from the sea → rounder, fuller bodied wines from Sanlúcar + El Puerto

Lustau, Fernando de Castilleja, Gonzalez Byass, Valdespino, Pedro Domecq (Beamonte, Tradición, etc.)

2. SANLÚCAR DE BARRAMEDA

- coastal
- @ the mouth of the Guadalquivir river, 13 mi. NW of Jerez
- Columbus set sail from Sanlúcar in 1492!
- heavily affected by the poniente → moist westerly wind from the Atlantic
- more humidity → better for flor → in the barrio bajo → lower portion of Sanlúcar vs. barrio alto, w/ better aeration

Barbadillo, Hidalgo-La Bitana, La Ligüera, Pedro Romero

3. EL PUERTO DE SANTA MARÍA

- mouth of the Guadalete river, across the bay from Cadiz
- Columbus's "Santa Maria" was named after the town
- bullfighting!
- closer to sea than Jerez - lighter + more delicate
- "petrol" aroma distinct to the region

INFLUENCE OF ARCHITECTURE

- for biological aging, the ideal environment provides the flor w/ a volume of oxygen, humidity, and a constant temperature of 64-68°F.

- above ground
- incredible height & volume
- axis positioned from NE → SW → keeps the interior cool by minimizing sun exposure during the hottest period of the day.

THE TERROR OF THE BODEGA, CONT.

INFLUENCE OF ARCHITECTURE, CONT.

- ↳ walls made of sandstone or brick > 24 in. wide
 - ↳ insulates the interior but porosity helps cool
 - ↳ painted white! reflect heat in the summer, store it in winter
- many modern facilities are in place today.

OTHER PRODUCTS

- unfortified wine is also made in Jerez
 - ↳ Barbado's "Castillo de San Diego" - one of the best selling white wines in Spain.
 - ↳ "mosto" - white wine intended for early consumption - "navear"
 - no flor
 - ↳ Navarros - Neoport → unfortified, under flor.

TINTILLA DE POTA

- town of Pota on the Atlantic coast
- historic specialty: sweet red wine called tintilla de Pota
- tintilla
 - ↳ type of graciano
 - ↳ dried out on mats
 - ↳ arropo may be added in moderate quantities

XEREZ-QUINA !!

- quina! aromatized sherry!
- Valdespino is the only to still make it.

SHERRY VINEGAR

- historically produced b/c barrels of sherry had high acetic acid & were removed from the solera.
- 1995 - own DO, vinagre de Jerez
 - ↳ Reserva - 2-10 yrs
 - ↳ Gran Reserva - 10+ yrs.

BRANDY DE JEREZ

- virtually none made from sherry! Not cost effective
 - ↳ airén purchased from La Mancha
- two traditional stills
 - ↳ alambic (steam heated) → aguardiente - 70-94.8°
 - ↳ alquitara (wood burning) → higher quality, called "holandas" - 60-70°
 - ↳ brandy de Jerez can blend the two, but has to be at least 50% holandas

OTHER PRODUCTS, CONT.

BRANDY DE JEREZ, CONT.

- 500-600 L. American oak casks repurposed after sherry-aging.
- traditionally aged in a solera system.
- Categories:

SOLERA - ~~min. 6 mos. age~~ average 1 yr.

SOLERA RSV4 - ~~min. 1 yr.~~ average 3 yrs.

SOLERA GRAN RSV4 - ~~min. 3 yrs.~~ average 10 yrs.

- great producers: Ferrnando de Castilla, Gutiérrez Colosía & Bodegas Tradición.

ENJOYING SHEPPY

- fino + manzanilla - last 2-3 days open
- amontillado - last several weeks open
- oloroso + palo cortado - last weeks - months open
- PX - Can last for years open
- Storage - Same as wine
- Common belief that fino + manzanilla should be drunk soon after bottling, but LHM maintains that it develops in bottle.
- oxidative styles show less development in bottle
- fino + manzanilla - 45°F
- oloroso, amontillados + palo cortados - 55-60°
- blended sweet - 50°
- moscatel - 55-60°
- PX - 50-55°
- white wine glass preferable to small-bowled copita

BODEGAS

- Uncommon for sherry to be grown, vinified + aged by the same house.
 - ↳ exceptions: Gonzalez Byass, Valdespino + Barbadiño
- Three tiers:
 - growers/vineyard owners
 - almacenistas - maintain stocks of wine that are sold to shippers:
 - for aging
 - vinify young wine (can growers ^{do} too?)
 - shippers
- In 1994, a law was enacted allowing shippers to gain a license if they have a min. stock of 500 hectoliters (reduced from 12,500!)
 - ↳ allowed a number of almacenistas to begin bottling + shipping their own wine