POR QUÉ NO?

ALEXANDER JULES (DO Jerez-Xérès-Sherry)





Alexander Jules Amontillado 3/10

100% Palomino Fino

Aging: 18 years (9 under flor)

Vineyards: Pago de Hornillo, Sanlúcar de Barrameda

Solera: From a class (criadera) between Juan Piñero's Maruja

Manzanilla and Amontillado soleras

Alcohol: 18.5% Alc by Vol

Production: Occasional bottlings of ~1,000 bottles



Background: Alexander Jules sherries are barrel selected bottlings by Alex Russan. Alex searches the Sherry Triangle for exceptional soleras of unique composition or circumstance, tasting each barrel in the solera, marking with chalk those he feels to be the most complex and elegant, or those that reflect the profile he would like to bring out from within that solera. All bottlings are en rama, being only gently filtered or entirely unfiltered, with no other treatments or additions.

Grapes: 100% Palomino, as all dry sherries are.

Soils/Climate: Tosca Cerrada Albariza soils: ~50% chalk, holds water well and encourages elegant wines. The vineyard is adjacent to the Guadalquivir river, with an especially cool, humid climate for the region.

Viticulture: Conventional. Grape growing culture in the Sherry Triangle is complicated. Organic viticulture, which is expensive, is nearly unheard of, and with the culture and unsustainable grape prices, this will likely be slow to change.

Winemaking: A continuation of the solera utilized for the Alexander Jules Manzanilla 8/41—thus the same wine, but with an additional 9 years of oxidative aging. What historically would have been called an Amontillado Fino (a young Amontillado), it has one foot in its Manzanilla upbringing, the other in early oxidative character. This is the most food friendly style of sherry. Spontaneous fermentation and flor. Bottled "en rama" with a gentle 0.65 filtration to preclude flor development in bottle. No SO2, fining or cold stabilization.