

¿POR QUÉ NO? SELECTIONS

ALEXANDER JULES (DO Jerez-Xérès-Sherry)



Alexander Jules Amontillado "Sin Prisa" 1/42

100% Palomino Fino

Aging: 70 years average age

Production: 440 bottles of 375ml

Alcohol: 21% Alc by Vol

Vineyards: Information lost in time... Likely all from Sanlúcar

Solera: The old Amontillado solera at Bodega Los Angeles, of Yuste

Background: Alexander Jules sheries 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 sheries are.

Soils/Climate: Tosca Cerrada Albariza soils: ~50% chalk, holds water well and encourages elegant wines. The vineyards are 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: Selected from a single barrel of this very old, historic solera. Started around 1820, the solera has passed through many important winery's hands (including Argüeso and most recently, Valdespino). The barrel was a bota punta (end barrel, often considered the most complex in a solera). Francisco Yuste purchased the solera in 2001, and cared for it, not bottling from it until 2016, when we both did our first bottlings from it. It is named "Sin Prisa" ("without rush") as he took his time to bottle it, and it is a wine to be slowly sipped and enjoyed, sin prisa. Spontaneous fermentation and flor. No SO2, filtration, fining or cold stabilization.

