POR QUÉ NO?

ALEXANDER JULES (DO Jerez-Xérès-Sherry)





Alexander Jules Fino 9/65

100% Palomino Fino

Aging: 10 years under flor (average)

Vineyards: Pago Macharnudo and Pago Añina

Solera: Camborio, formerly of Juan Piñero, started in 1945

Alcohol: 15% 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: Both the soils and climate of Pagos Macharnudo and Añina result in broad, fuller, muscular, earthier wines. Barajuela Albariza soil is densely layered, difficult for roots to penetrate. The warmer, drier, inland climate of Jerez exacerbates this, resulting in low vigor, more sun exposure on grapes, and with the 50% calcium content of the soil, thick skins.

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 9 barrels, dominated by one of two different flor yeast strains. Rarer Saccharomyces montuliensis, leads to full, pungent (high acetaldehyde), saline Finos, and some by the more common S. beticus, which creates more delicate, floral and elegant Finos. One saca per year, all fruit from Jerezano vineyards. 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.