

¿POR QUÉ NO? SELECTIONS

ALEXANDER JULES (DO Manzanilla - Sanlúcar)



Alexander Jules Manzanilla 8/41

100% Palomino Fino

Aging: 9 years under flor (average)

Vineyards: Pago de Hornillo, Sanlúcar de Barrameda

Solera: Maruja, owned by Bodegas Juan Piñero

Alcohol: 15% Alc by Vol

Production: Occasional bottlings of ~1,000 bottles



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 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: Selected from 8 barrels on the top row of the solera where there is less humidity and more heat, resulting in a thinner layer of flor, and less prominent flor character, relative to the lower barrels—this allows the underlying wine and vineyard character to show through more. 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.