

A SHERRY PRIMER

Place: southwest Spain on Atlantic

3 Main cities:

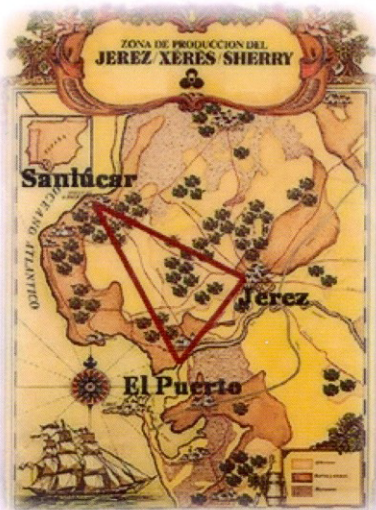
Jerez, Sanlúcar de Barrameda, El Puerto de Santa Maria

Soil: Albariza (chalk)

White Grapes:

Palomino, Pedro Ximenez (air-dried) & Moscatel

Red Grapes: Tintilla de Rota



Flor: airborne yeast

—Feeds off of residual sugar, alcohol, glycerin & oxygen

—Produces: aldehydes (aka. esters, or aromatics)

'Flor':



'Madre':

STYLES

Non-Oxidative with Flor

Fino

Puerto Fino—from El Puerto

Manzanilla—from Sanlúcar

Manzanilla Pasada—longer aging

Oxidative

Amontillado—had flor and lost it

Palo Cortado—older, special Amontillado

Oloroso—fully oxidized

Pale/Medium/Cream—sweetened with Pedro Ximenez

Age Designated Wines

20 year old wines: At least 20 years of age and labeled VOS (Vinum Optimum Signatum or Very Old Sherry)

30 year old wines: At least 30 years of age and labeled VORS (Vinum Optimum Rare Signatum or Very Old Rare Sherry)

12 or 15 year old wines: These wines must be at least this old and have less strict restrictions on how much wine must remain behind in the solera than the 20 or 30 year designates.

Vintage: One single vintage.

AGING

THE SOLERA SYSTEM

