

Jerez Xérès Sherry

FORTIFIED WINES OF SOUTHERN SPAIN

3 styles, 3 ages, 1 region, 1 bodega.



3 styles, 3 ages, 1 region, 1 bodega.

Don Zoilo [doan-THOY-low]

Jerez from authorized Denominación de Origen [day-nom-in-ay-see-UN day oh-REE-chen]

Our flight, right to left,

Manzanilla [mon-tha-NEE-yah] 5-year (typical)

Oloroso 12 year

Oloroso 15 year

Amonillado **[ah-moan-tee-YAH-doh]** 12 year

Amontillado 15 year

Pedro Ximénez **[PAY-droh-hee-MAY-nayz]**

I will be attempting JATHING up all the THEETH in the colloquial southern Spanish dialect. If you don't like it THIP it!

SPAIN



Here we see where Spain is in south western Europe.

SPAIN



Spain has a latitude mostly that of New England in the U.S.

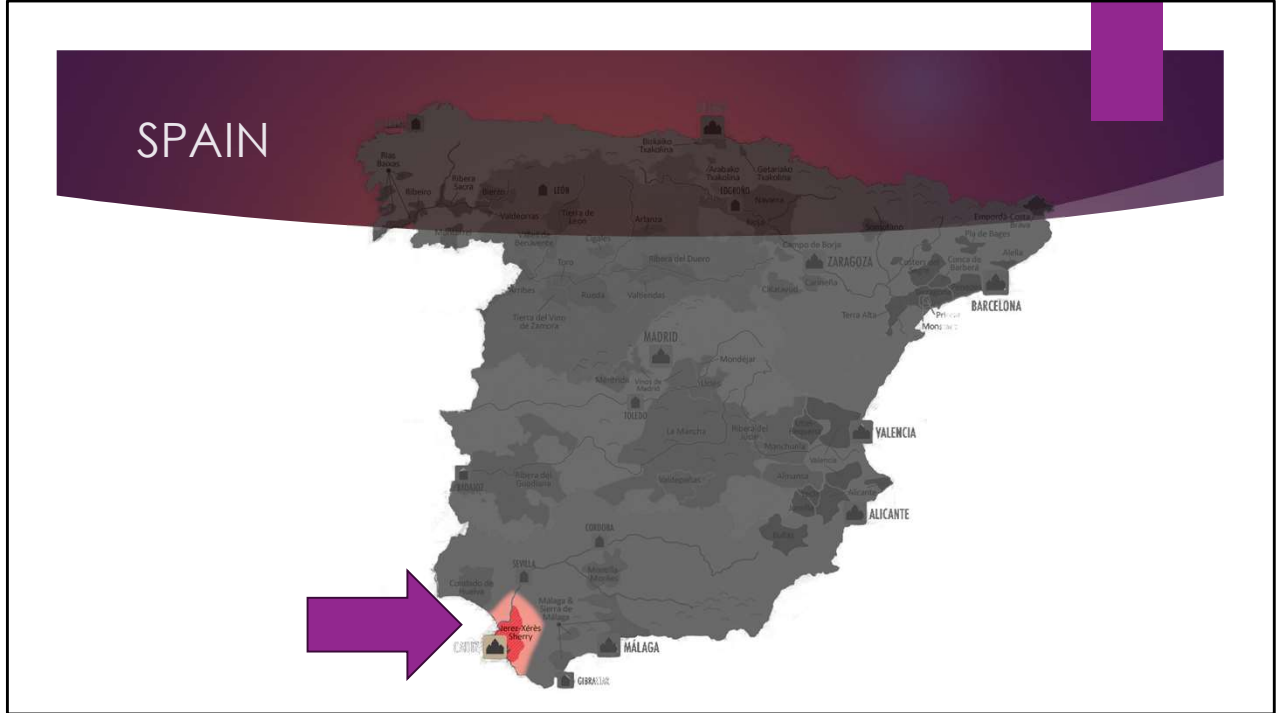
The Jerez region is approximately parallel to Norfolk, Virginia at the mouth of the Chesapeake Bay.



This map shows the key wine regions of Spain.

Our tasting today focuses on the lower left corner of southwest Spain.

The lower pink region is basically the Andalucía Community, at least with respect to wine production.



The red region near Cadiz [KAH-dith] denotes the Jerez Xérés Sherry wine production D.O.

Or Denominación de Origen [day-nom-in-ay-see-UN day oh-REE-chen]

Denominación de Origen

► Jerez Xérès Sherry



This map shows the Jerez area.

The city of Jerez itself is at the center. **[CLICK]**

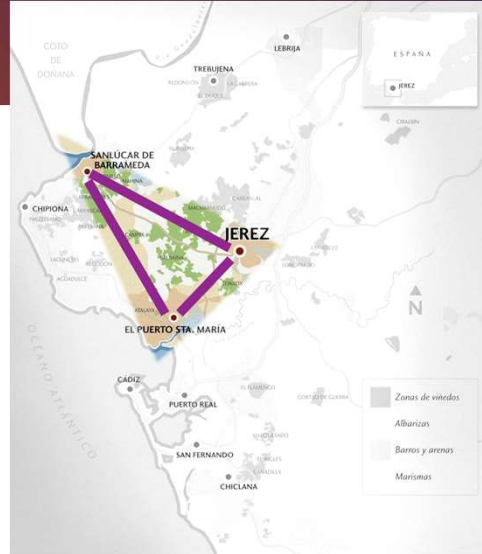
The city's name comes from the Xera [**he-YARE-day**] the Phoenician name of the area in 1100 BC, according to the Greek historian Strabo.

The evolution of this name from Xera to Sherry is quite lengthy, but understandable after 3000 years.

<https://www.youtube.com/watch?v=yCv5dK1DOgw>

Denominación de Origen

- ▶ Jerez Xérès Sherry
- ▶ Sanlúcar de Barrameda
- ▶ Jerez de la Frontera
- ▶ El Puerto de Santa María



The “Jerez Triangle” is formed by the three cities

Sanlúcar de Barrameda

[sanh-LOO-cah-da-bah-rda-MAY-dah]

Jerez de la Frontera

[he-rdeth-day-la-froan-TAY-rah]

El Puerto de Santa María

[el-PWER-toe-day-san-ta-ma-RDEE-ah]

The Jerez Superior

- ▶ Jerez Xérès Sherry
- ▶ Sanlúcar de Barrameda
- ▶ Jerez de la Frontera
- ▶ El Puerto de Santa María



The region has expanded to allow grapes from regions outside the Jerez Superior to be included into Jerez.

But the wineries, called **Bodegas** must produce Jerez **ONLY** from within the triangle, or the **Jerez Superior**.

POUR JEREZ #1

POUR JEREZ #1



Before getting into the Jerez, a word from our opener,
[CLICK]

Marqués de Cáceres
[MAR-kez day CATH-eh-rayz]



Marqués de Cáceres [MAR-kez-day-CATH-eh-rayz]

This Verdejo is not from southern Spain, but a more central area called **Rueda**.

VERDEJO 2022

Intense bouquet, vibrant fruit and good length, made from grapes grown in our own vineyards.

Let's flip that bottle over...



Rueda is another D.O. entirely.

This wine is Vegan, therefore no animals were included in its production.

We found it to be a great, light wine, and seemed perfect to prime your palates for what is to come.

Marqués de Cáceres
[MAR-kez day CATH-eh-rayz]



Don Zoilo Manzanilla [doan-THOY-low mon-tha-NEE-yah]

[CLICK queue the bottle]

From the rear label:

All the exclusive high-quality Sherries from the Williams & Humbert range are produced in the classical Jerez style, that provides them their great distinction.

W&H Manzanilla is made in Sanlúcar de Barrameda, [sanh-LOO-cah-da-bah-rda-MAY-dah]

a seaside town whose location gives the wine a hint of saltiness.

It pairs nicely with seafood olives and almonds.

This Jerez is classified as a FINO: A very carefully crafted sherry with light color, bright flavor, delicate structure.

As a “Manzanilla”, it is a specific subset of a “Fino” produced exclusively within in Sanlúcar de Barrameda.

All Manzanillas are Finos.

Not all Finos are Manzanillas.

More on this to follow.



From Williams & Humbert:

Definition : In EEC terms, Quality Liquor Wine Produced in a Specific Region, (VLCPRD, CE R1493/99); in Spain, fortified wine with the Quality Demarcation Jerez – Xérès – Sherry and indication of age: none

Type of grape : Palomino.

Vineyards : Jerez Superior.

Pago Añina y Carrascal.

Alcohol content : 15% Alc/vol.

Type of wine : Manzanilla Fino.

Sugar content : Dry. Less than 4 g/l., from concentration through evaporation.

Tasting notes (online, not W&H) :

WINEMAKING & AGING

Palomino grapes aged in oak casks for 5 years in the traditional Solera method. It must be aged in wineries located in “Sanlúcar de Barrameda” as the microclimate there makes Manzanilla even saltier and more pungent than fino sherry.

TASTING NOTES

Brilliant, pale gold. Intense, complex aromas reminiscent of the yeast layer with a hint of almond..

Delicate yet full-bodied, with
character and elegance.
A long aftertaste and nose.

Suggestions for consumption : An excellent aperitif and
perfect with cheese, ham or seafood.

No Web notes from the Bodega.

Personal

Manzanilla.

Apricot

Tree fruit.

Butterscotch

Furniture wood (not oak).

Vanilla

The color is quite pale, for Jerez.

This wine is a FINO, fermented in the “Biological” method, nearly free of oxygen, under “flor”



A close up of the DO brand, indicating **Sanlúcar de Barrameda**,
[sanh-LOO-cah-da-bah-rda-MAY-dah]

which is **ONLY** where true Manzanilla can be produced.

Grapes may be introduced from other designated regions in and around the **Jerez Superior**

[POUR}
[POUR}
[POUR}



A close up of the DO brand,

See the top of the glass? What does it look like?

An eighth-note.

Ok, a WHOLE eighth note.

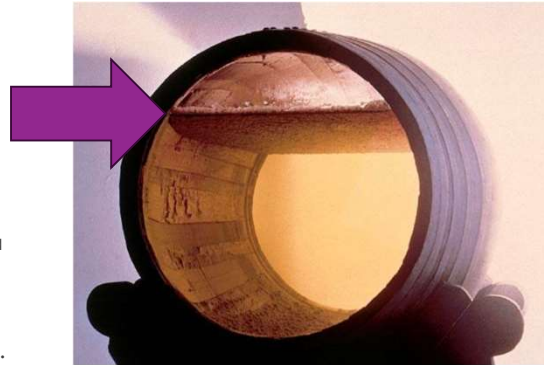


Don Zoilo Oloroso 12 year

[CLICK queue the bottle]

What Makes an Oloroso?

- ▶ “Oloroso” translates to “Odorous”
- ▶ What is NOT-an-Oloroso?
- ▶ A **FINO** is NOT an Oloroso by chance:
 - ▶ Fino is sherry made from Palomino grapes which, in the barrel, **at random**, produces a layer of yeast floating on top, called a **flor**.
- ▶ A sherry that **never** has a **flor** is an **Oloroso**.



“Oloroso” translates to “Odorous”

To understand what makes an Oloroso, you need to understand two things about what makes

NOT-an-Oloroso:

1. Barrels (Butts) are not completely filled to the bung-hole (bojo). They are only filled about 70-80%, and the rest is air, as seen in this figure.
2. The bung-hole is not airtight; it is a more casual cap.

What is NOT-an-Oloroso is a Fino:

FINO is sherry made from Palomino grapes which in the barrel, at random, may produce a layer of yeast floating on top, called a **flor**.

[CLICK]

This flor blankets the wine below, consuming the oxygen from the wine and preventing oxidative fermentation.

This process is called Biological Fermentation, and the resulting wine is called a Fino.

If no flor forms, then air contacts the wine, in a process called Oxidative Fermentation, resulting in Oloroso.

More on this to come...

Back to our sherry...

[POUR}

[POUR}

[POUR}



All the exclusive high-quality Sherries from the Williams & Humbert range are produced in the classical Jerez style, that provides them their great distinction.

It is perfect as an aperitif to accompany meats.

It may also be drunk after meals.

No Bodega notes on web.

Personal

Oloroso 12y

Honey

Fresh cut wood not oak

Butterscotch,

Pallet.

Brown butter

Pecan.



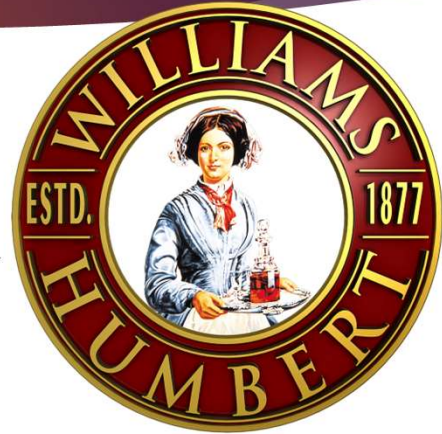
Don Zoilo Oloroso 15 year

[CLICK queue the bottle]

As you taste the next sherry, compare this 15-year-old sherry closely with the 12-year-old sherry you just had.

Don Zoilo and Williams & Humbert

- ▶ Williams & Humbert is in England, thirsty for sherry.
- ▶ Don Zoilo was long-established sherry producer.
- ▶ They became literal neighbors within the city of Jerez.
- ▶ W&H now controls the Don Zoilo export brand.



Don Zoilo and Williams & Humbert

Understandably, wine production in Jerez is long-steeped in old, complex relationships.

Because of its “shelf-life”, sherry found a huge market at sea: in particular, England and Holland.

England’s thirst resulted in its financial integration directly into sherry production.

Williams & Humbert were deep in the game in the late 19th century, finding residence quite near the established Don Zoilo in the city of Jerez de la Frontera.

W&H now control the Don Zoilo export brand in a complex union, as are many other almost incestuous arrangements among this tightly structured community.

[POUR]
[POUR]
[POUR]



All the exclusive high-quality Sherries from the Williams & Humbert range are produced in the classical Jerez style, that provides them their great distinction.

It is perfect as an aperitif to accompany meats.

It may also be drunk after meals.

Williams & Humbert Collection Don Zoilo Oloroso 15 años

Definition: In EEC terms, Quality Liquor Wine Produced in a Specific Region, (VLCPRD, CE R1493/99); in Spain, fortified wine with the Quality Demarcation Jerez – Xérès – Sherry and indication of age: 15 years of maturing and ageing. Dry oloroso.

Type of grape: Palomino.

Vineyards: Jerez Superior.

Pago Añina y Carrascal.

Alcohol content: 20% Alc./Vol.

Type of wine: Oloroso

Sugar content: Less than 6 gr. /l., obtained from concentration through evaporation.

Tasting notes:

Bright amber. Intense aromas characteristic of this type of wine and a hint of dried nuts and fruits. Dry, rich, with smooth tannins, it is luscious and balanced. A long finish.

Suggestions for consumption:

As an aperitif with mature cheese, at meals with red meats and even as an after-dinner drink.

Personal

Oloroso 15:

Amber

Orange peel

Nutty

More tannin



Don Zoilo Amontillado 12 year

[CLICK queue the bottle]

Long before my first drink, I read Edgar Allen Poe’s classic “The Cask of Amontillado”.

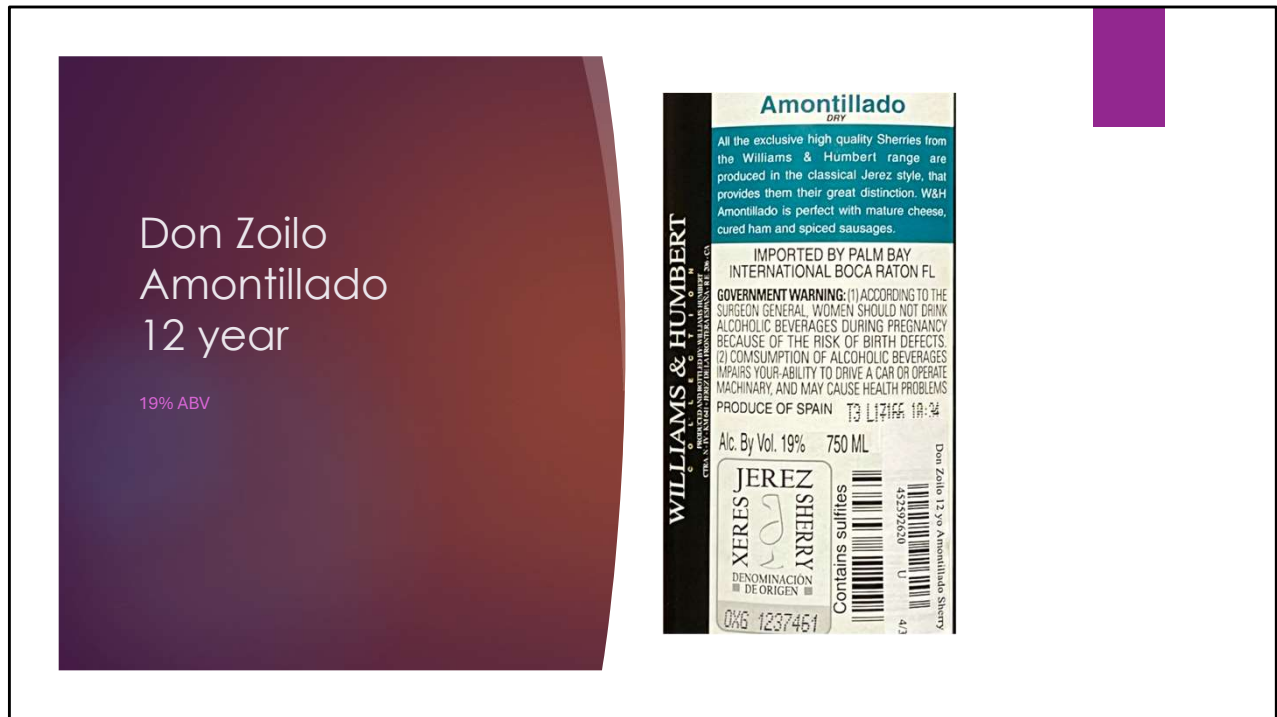
I always wondered what that might be. Poe made it sound absolutely extraordinary, as bait in Montressor’s plot to end Fortunato, slowly and horrifically.

So after my early Boone's Farm and Gunther Beer days, we finally met. Probably after meeting Becky.

It was very different, and a bit difficult to approach, perhaps an acquired taste, which I slowly acquired.

There were very few Amontillados, and as I recall only two stuck in my mind: One smooth and one harsh.

We meet again today!



All the exclusive high-quality Sherries from the Williams & Humbert range are produced in the classical Jerez style, that provides them their great distinction. W&H Amontillado is perfect with mature cheese, cured ham and spiced sausages.

No Bodega notes on web.

Personal

Amontillado 12y

Amber darker than last

Chocolate

Mandarin orange.

Pallet.

Smokiness, citrus background

More tannin

Acidic

[POUR}

[POUR}

[POUR}

What Makes an Amontillado Sherry?

- ▶ Fino's **flor** supports its **biological fermentation**.
- ▶ Oloroso ferments by an **oxidative** process.
- ▶ If a Fino's **flor** is destroyed, it is exposed to air and begins the **oxidative** process.
- ▶ This results in **Amontillado**.

Recall the difference of a Fino and an Oloroso was the fermentation process, determined by the flor.

Flor is a living layer of yeast on top of the wine within the butts.

If the alcohol increases for any reason, over 18%, the flor dies and the wine is now exposed.

As it continues, now an established Fino transitions from biological fermentation to oxidative fermentation.

The resulting product is called Amontillado, a sort of hybrid of both Fino AND Oloroso, but with its own unique characteristics.



Don Zoilo Amontillado 15 year

[CLICK queue the bottle]

As you taste, compare closely with the 12 year you just had.

En Rama

Fortification – Adding Alcohol

Why fortify sherry?

- ▶ More Marketable
- ▶ Increase Longevity
- ▶ Control Residual Sugar
- ▶ Transition into Amontillado

Wine from grapes naturally only achieves alcohol levels up to 17 – 18%, given sufficient nutrients.

A key reason is that yeast cannot thrive in 18% alcohol, and fermentation ceases.

So fortifying sherry has four key purposes:

1. To make the finished beverage more marketable.
2. To increase longevity.
3. To stop natural fermentation, leaving residual sugar, but still maintaining an alcohol level.
4. And for Amontillado, all of the above, but to force the transition from a Fino under biological fermentation and continue with an oxidative fermentation.



Williams & Humbert Collection Don Zoilo Amontillado 15 años

En Rama = minimal filtering

One of the crucial characteristics of biologically aged sherry (Fino and Manzanilla) is flor. This naturally occurring layer of yeast cells lives on the surface of the wine, inside the barrels. It consumes

other components of the wine and adds nutty, saline and yeasty aromas. It also blocks oxygen contact, resulting in a bone-dry and pale style of sherry.

Although intense flor was considered beneficial for the flavour profile of a

good Fino, in the 1970s and 1980s an industrial mindset of consistency, as well as consumer demand for light wines, led to a custom of heavy filtration, in an attempt to create a clear and stable product, with easy

aromas and no cloudiness or sediments. The downside is that by filtering out the yeast residues and impurities, you're also stripping a lot of richness, colour and flavour.

<https://www.sherry.wine/news/why-time-drink-en-rama-sherry>

Definition: In EEC terms, Quality Liquor Wine Produced in a Specific Region, (VLCPRD, CE R1493/99); in Spain, fortified wine with the Quality Demarcation Jerez – Xérès – Sherry and indication of age: 15 years. Two ageing periods: biological ageing under a layer of yeast and physical-chemical ageing by oxidation. Natural amontillado.

Type of grape: Palomino.

Vineyards: Jerez Superior. Pago Añina y Carrascal.

Alcohol content: 19,5% Alc/vol.

Type of wine: Amontillado (natural).

Sugar content: Dry. Less than 4 g/l., from concentration through evaporation.

Tasting notes: Brilliant hues of old gold and amber. Pungent, intense and complex on the nose, with a subtle note of the fino sherry it had once been and a hint of dried nuts and filberts. Dry, with excellent acidity; a long, full-bodied and elegant palate. A delightfully expressive and unforgettable finish.

Suggestions for consumption: An excellent aperitif and perfect with cheese, ham or seafood.

Amontillado 15y

Vanilla.

Caramel

Touch of shellac

Palate

Toffee.

Acidic on the front.

Char

The Solera Process: A controlled pedigree

If time permitted, I'd have liked to have discussed the amazing terroir of the **Albarizas**.

These are large seams deposited with up to 80% chalk, scattered around the DO, and are dominated by the big producers.

The remaining areas are called **Barros**, with only 20% chalk, and Arenas with only 10%. These soils do not produce such great wine.

[POUR]

[POUR]

[POUR]

Please, if you will direct your attention to the screen, as we get out final sherry, I will narrate the following demonstration of the Solera Process.

[CLICK]

(The Solera process is the long-established method of blending wine over years for the purpose of maintaining consistency year to year.)

The Solera Process: A controlled pedigree

The Solera process is the long-established method of blending wine over years for the purpose of maintaining consistency year to year.

[CLICK]

Casks, or butts, are stacked 3, 4, or even 5 layers high.

Each cask has the bung hole at the top fitted with a loose cap so wine may be transferred out and in.

The bottom layer is called the 1st Criadera, the next is 2nd Criadera and so forth.

A “pyramid” of casks is known as an **Andana**.

The 1st Criadera contains the oldest finished “**saca**” wine which is extracted for bottling.

As the saca is removed, the 1st criadera casks are reduced.

Wine from the 2nd Criadera is used to replace the 1st.

Subsequently, the 2nd Criadera is filled from the 3rd Criadera.

The 3rd Criadera is filled with **mosto**, fresh juice harvested.

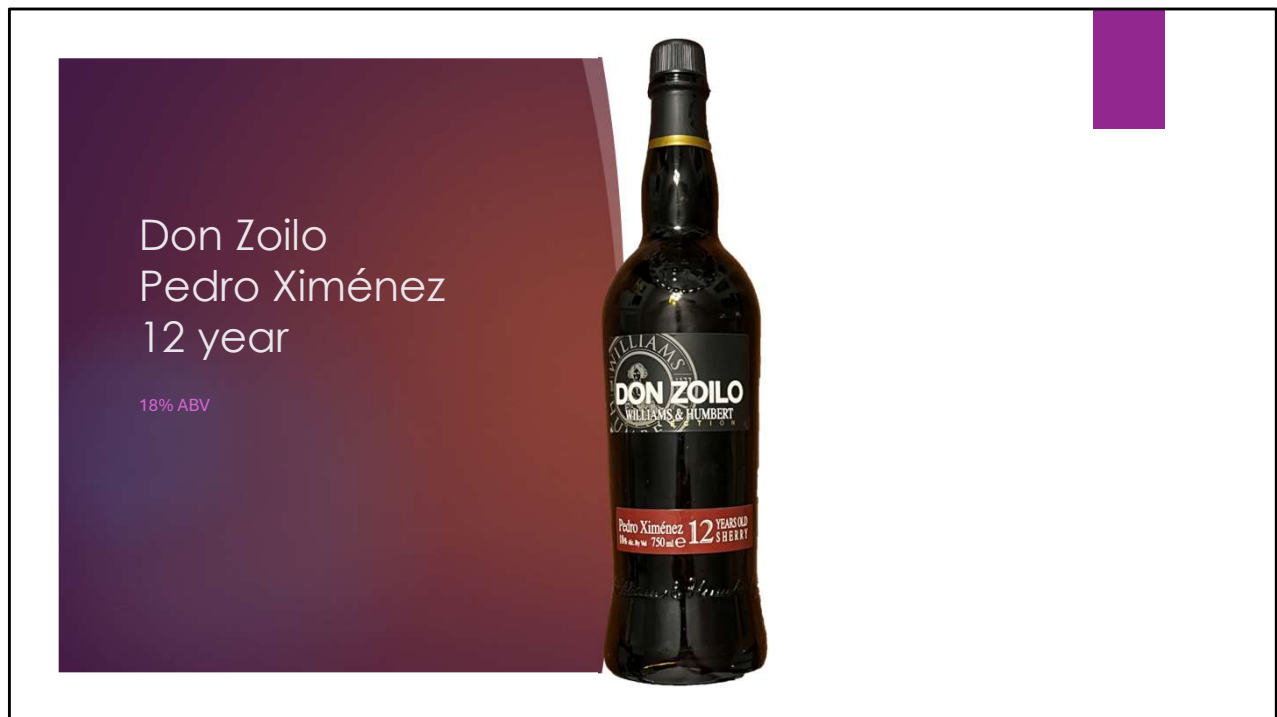
Traditionally, this is performed by hand, from top to bottom.

This is done about once per year, so each wine is tasted blended as it ages.

Because it is never emptied, some of the wine in the 1st Criadera can be many years old, mixed with younger, but all the wine is at least 5 years when extracted as Jerez.

What is not expressed is that the wine doesn't necessarily transfer directly below but may be ported to any other cask in the bodega.

This "matrix" is carefully traced and tightly controlled by the *Catador* to maintain consistency, and in many cases, to meet specifications of the buyer.



So the fortification is typically done at the time of the transfer to lower Criaderas.

Fortification is typically done by using brandy, a distilled wine made where?

Yes, Jerez.

Fortification was introduced by the Moors around 700 AD, who dominated this region for about 400 years.

They didn't drink, but still needed alcohol, for

cleaning, disinfecting and medicinal purposes.

The Dutch later in the 19th century began to introduce Brandewijn (Burnt wine) into the sherry to keep it longer on its journey north.

And Jerez de la Frontera never looked back.

[CLICK queue the bottle]

Don Zoilo Pedro Ximénez 12 year

All the sherries we've tasted up to this point have been one single varietal: Palomino Fino
90% of sherry production is Palomino.

Now we are going to taste the next most popular grape variety:

Pedro Ximénez **[PAY-droh-hee-MAY-nayth]**

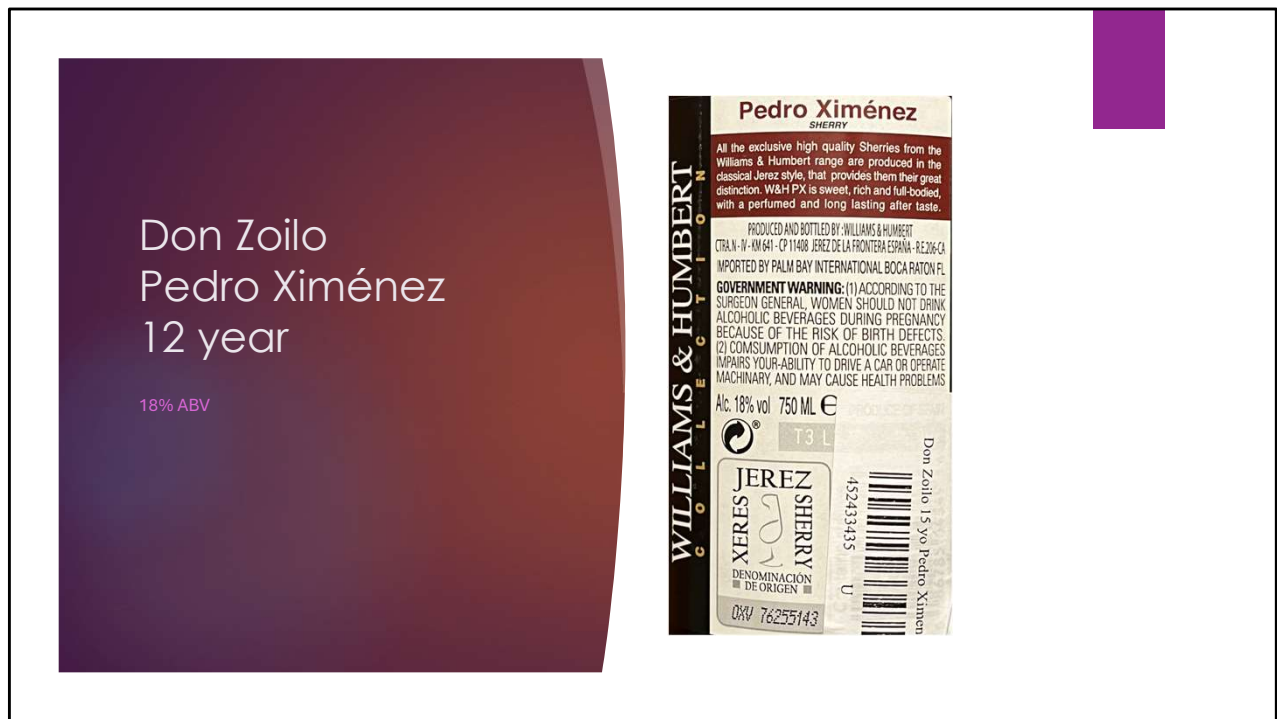
All of the sherries up to this point have been dry, some "very dry"

Not this one.

Referred to affectionately as "PX", this is the up-and-coming sherry for the young crowds.

In Spain, it is known as the "Wedding Sherry", swirled at receptions long into the night.

My 1978 wine reference by Hugh Johnson fails to even mention Pedro Ximénez.



All the exclusive high-quality Sherries from the Williams & Humbert range are produced in the classical Jerez style, that provides them their great distinction. W&H PX is sweet, rich and full-bodied, with a perfumed and long lasting after taste.

Williams & Humbert Collection Don Zoilo Pedro Ximénez 15 años

Definition: In EEC terms, Quality Liquor Wine Produced in a Specific Region, (VLCPRD, CE

R1493/99); in Spain, fortified liquor wine with the Quality Demarcation Jerez – Xérès – Sherry and indication of age: 15 years of maturing and ageing. Very sweet.

Type of grape: Pedro Ximénez.

Vineyards: Jerez Superior. Pago Añina y Carrascal.

Alcohol content: 18% Alc/vol.

Type of wine: Pedro Ximénez Sherry

Sugar content: 380 g/l

Tasting notes : Mahogany-black. Characteristic Pedro Ximénez, raisin and fig nose.

Low acidity, very sweet and with a long finish.

Suggestions for consumption: Magnificent dessert wine and excellent in mid-afternoon. Essential in stylish cuisine.

Personal

Very dark coffee color

Spices

Dried fruit

Palate

Rich mouthfeel

Sweet

Vanilla

Caramel

Prunes



Tired of Jerez?

Well, fear not we have a big red on tap: Parcelica Grande 2021

[CLICK queue the bottle]

And there's PLENTY.

You may decide to have some now, or wait until you've had a palate cleanser after that PX.

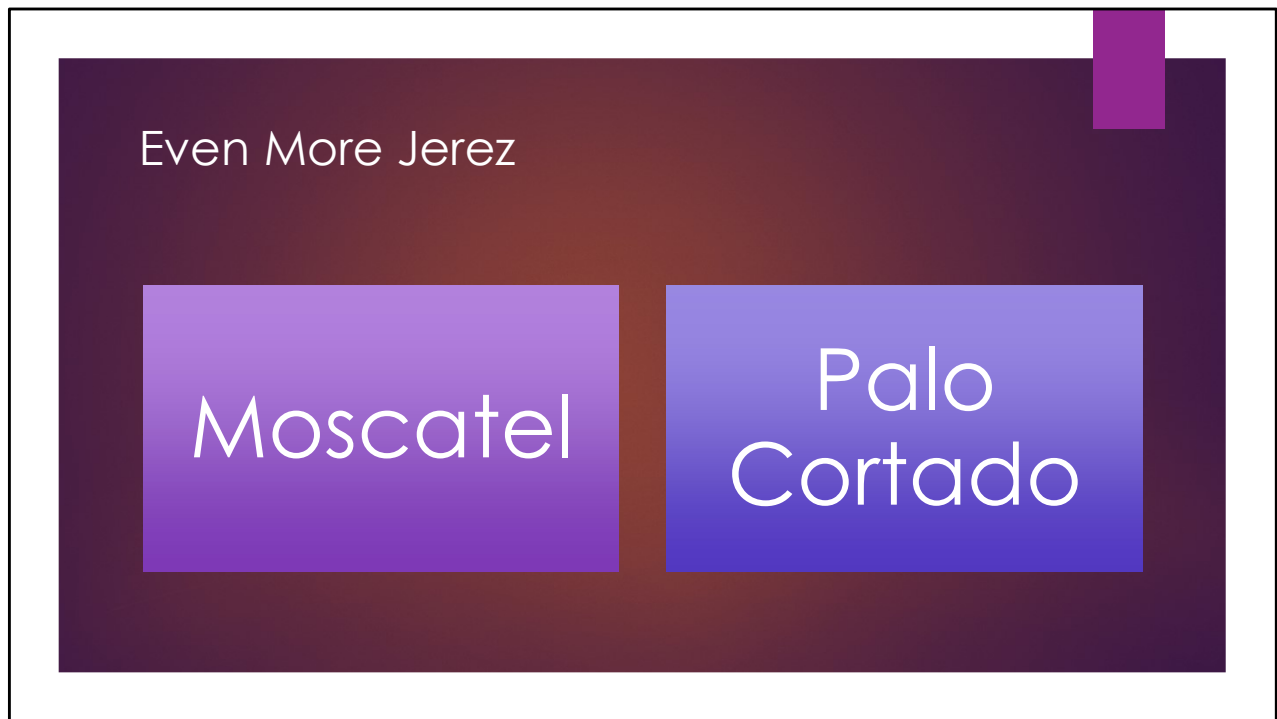
[POUR]

[POUR]

[POUR]

La "parcelica" is the local diminutive for plot, small family properties cultivated in a traditional way. This wine pays tribute to the first wines elaborated by the Candela family.

To round out the sherry tasting, it should be noted that there are other sherry variations and varieties we did not explore.



Moscatel is a varietal that is not planted in large amounts and is exported even less.

As a sherry it is rarely exported in any quantity.

Palo Cortado:

This is a special high-end “pedigree” of Palomino Jerez that somehow rises from the din in the solera.

Either by chance, or by skill, some casks turn out especially well, and deserve the classification, in small quantities, and high price.

If you are fortunate enough to obtain or even sample this, it is strongly encouraged.



Personal

Very dark coffee color

Spices

Dried fruit

Palate

Rich mouthfeel

Sweet

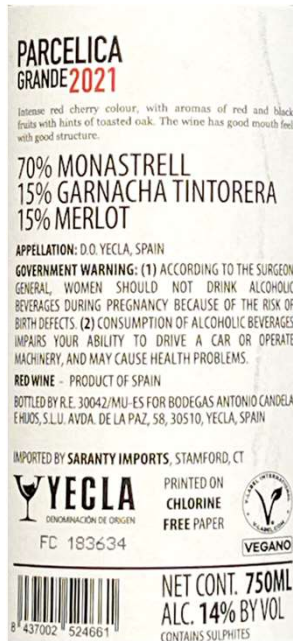
Vanilla

Caramel

Prunes

Parcelica Grande 2021

14% ABV



▶ 70% Monastrell

▶ 15% Garnacha Tintorera

▶ 15% Merlot

▶ 70% Monastrell

▶ 15% Garnacha Tintorera

▶ 15% Merlot



Yecla D O is on the east coast of Spain on the Mediterranean side.





PRICES

Marqués de
Cáceres 2022

2022 VERDEJO



\$9.50

Don Zoilo Manzanilla

Sanlúcar de Barrameda
15% ABV



\$29

Don Zoilo
Oloroso 12 year

19% ABV



\$28

Don Zoilo
Oloroso 15 year

20% ABV



\$30

Don Zoilo
Amontillado
12 year

19% ABV



\$26

Don Zoilo
Amontillado
15 year

19% ABV
En Rama



\$30

Don Zoilo
Pedro Ximénez
12 year

18% ABV



\$30

Parcelica Grande

2021
14% ABV



\$13



Thank you!