

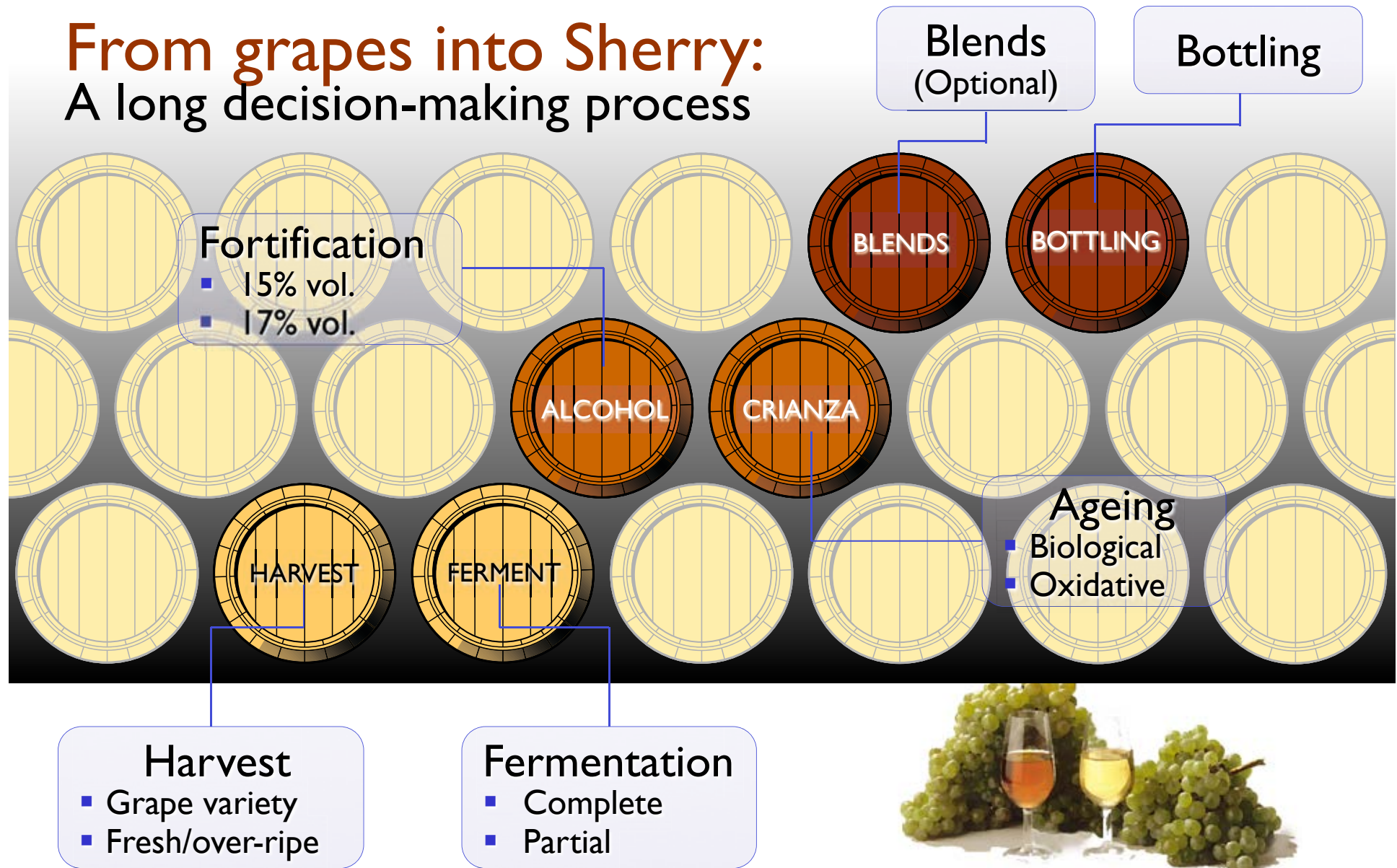
The making of Sherry

A combination of...



From grapes into Sherry:

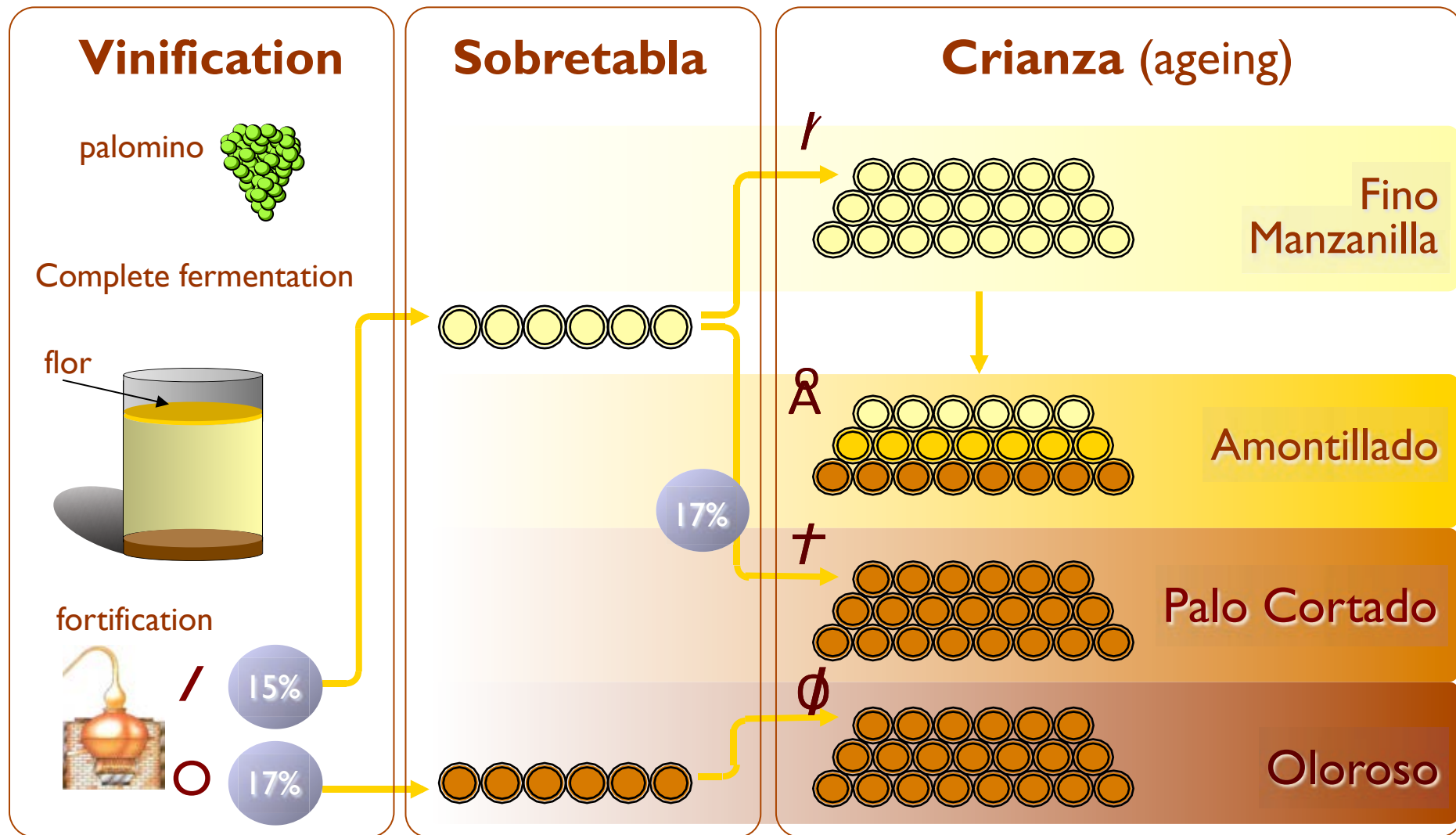
A long decision-making process



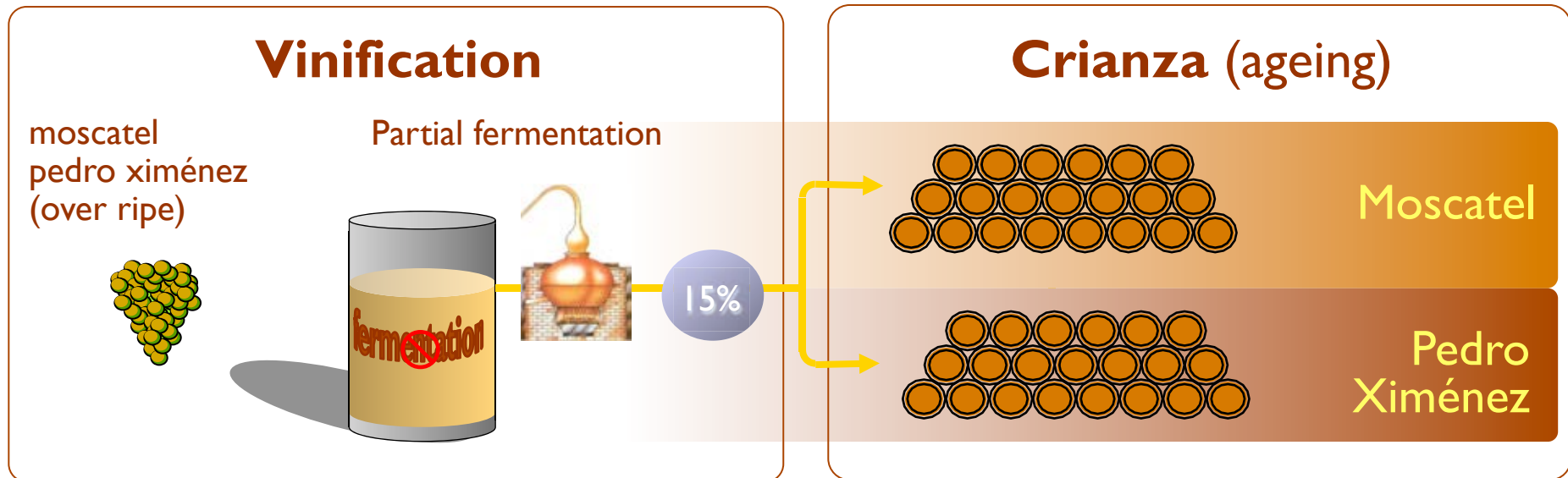
The diversity of Sherry



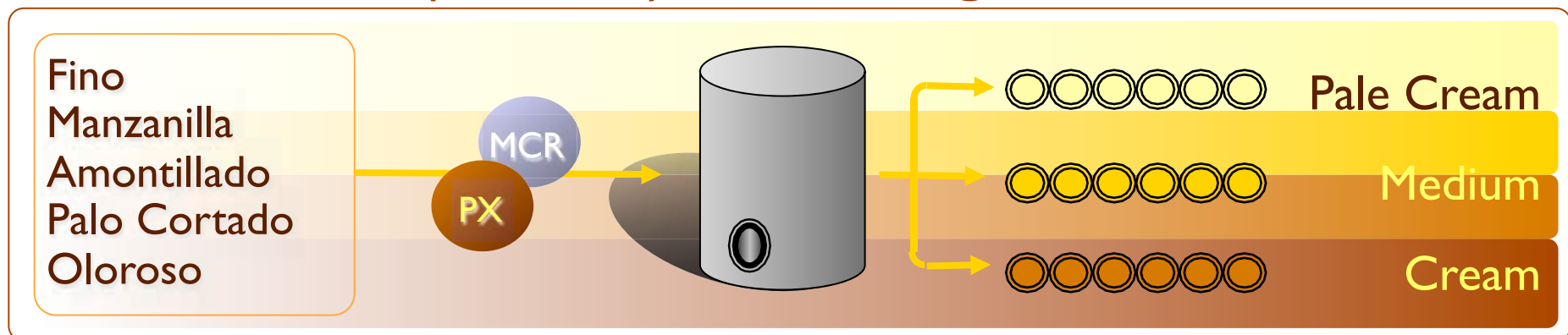
Production scheme for dry sherries



Production scheme for sweet sherries



“Cabeceos” (blends) – vinos generosos de licor



Vinification. *The Flor*

Wine-making. From grapes into wine

1. pressing of the grapes
2. classification of the musts
3. alcoholic fermentation

base wine
(*mosto*)



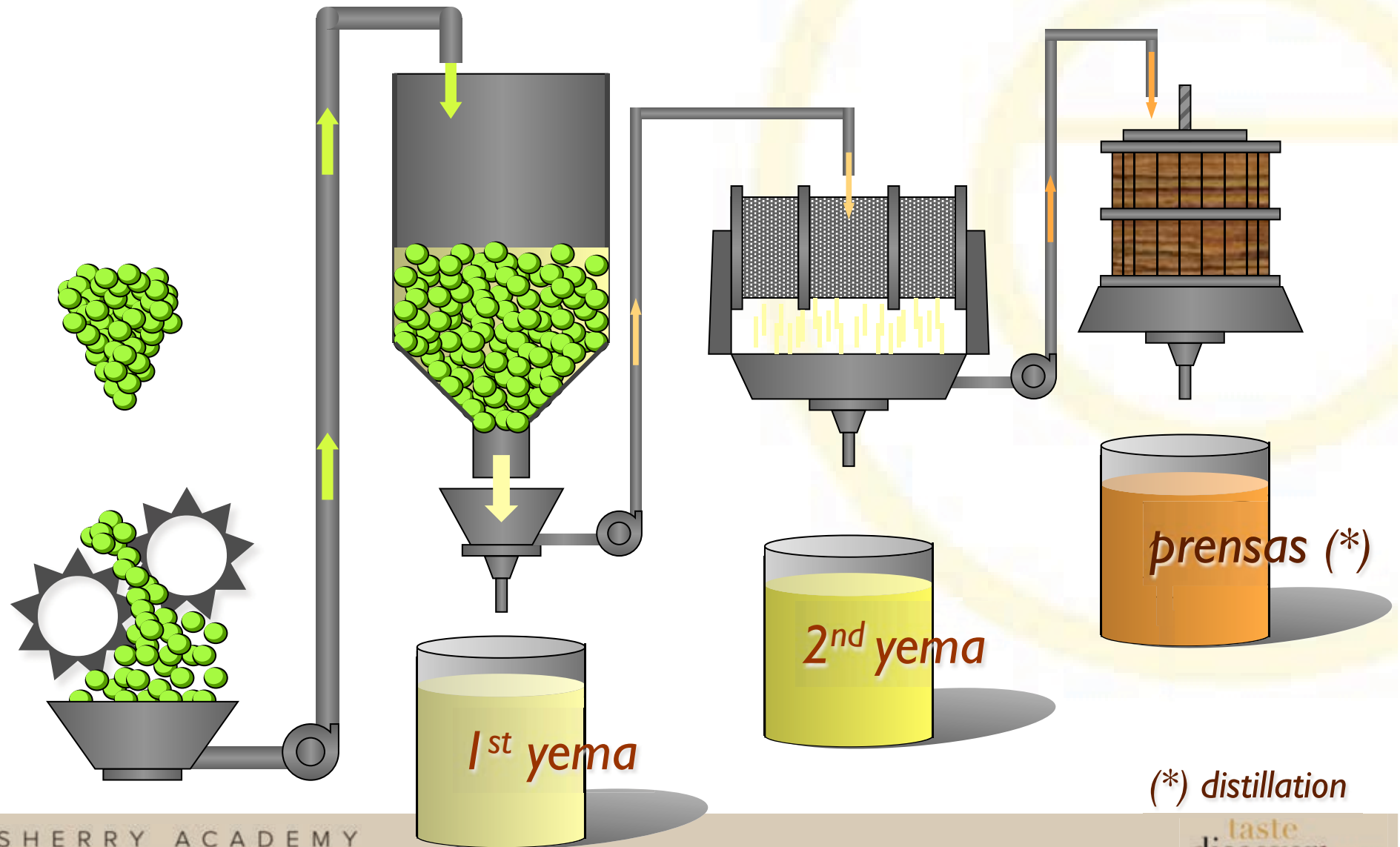
I. Different pressing systems

Requisites of the systems used:

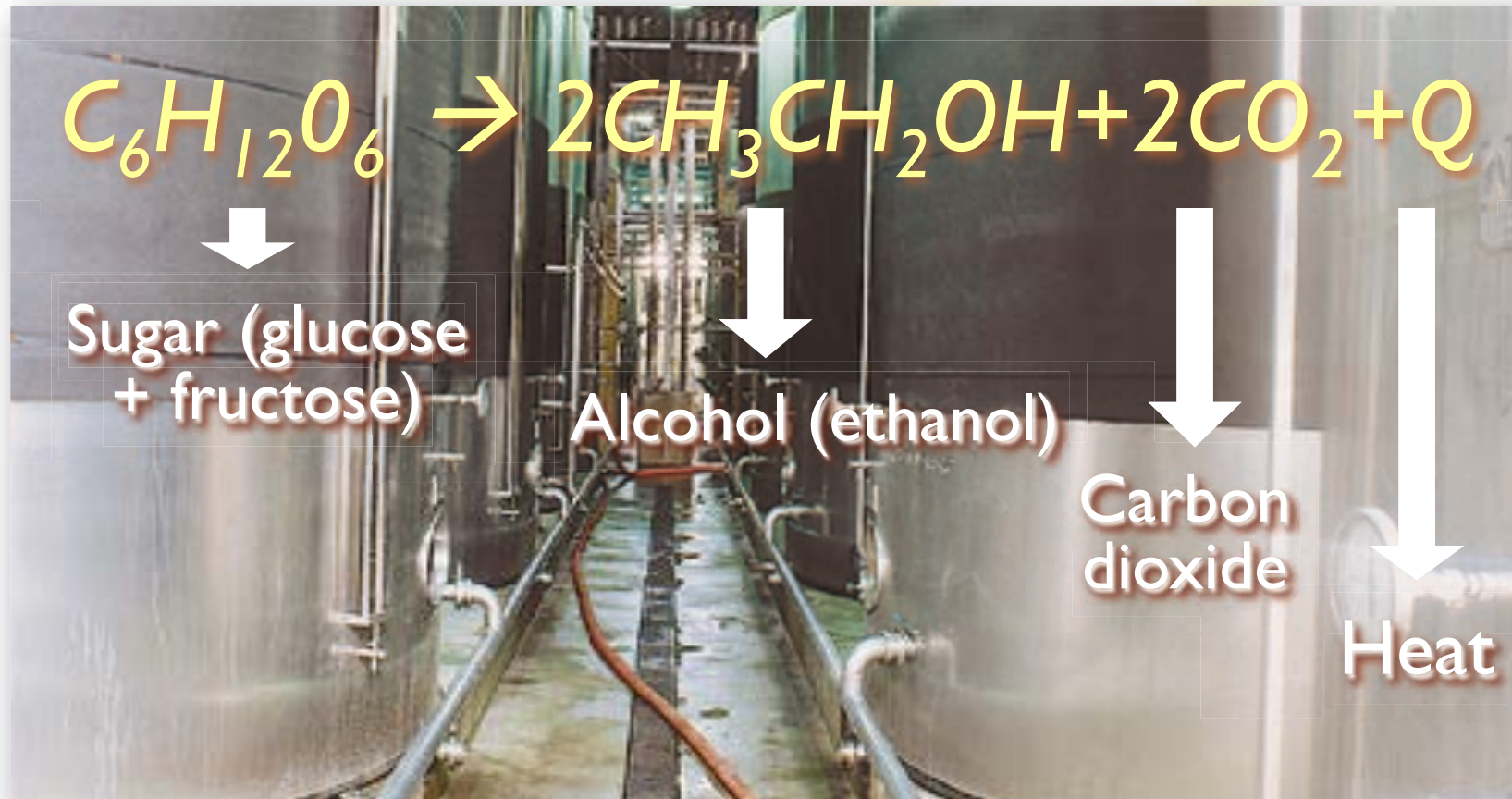
- Quick and hygienic process.
- Separation of different qualities.
- Use of light pressure levels.

Legal limitation of 70 litres
per 100 kilos of grapes

2. Classification of the musts



3. Alcoholic fermentation



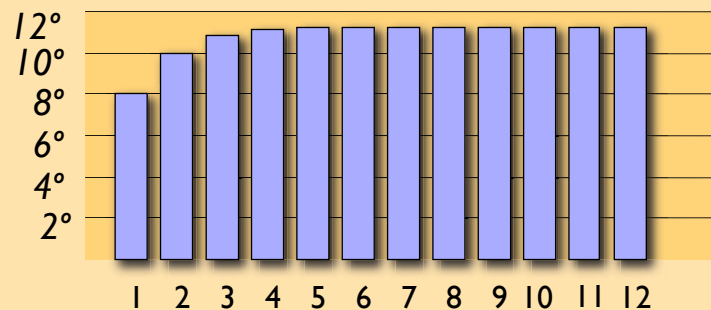
3. Alcoholic fermentation

- Use of stainless steel.
- Temperature control.
- *Piés de cuba* – selection of specific local yeasts.
- Two different phases in the process:
 - fast fermentation
 - slow fermentation

22°-26°C



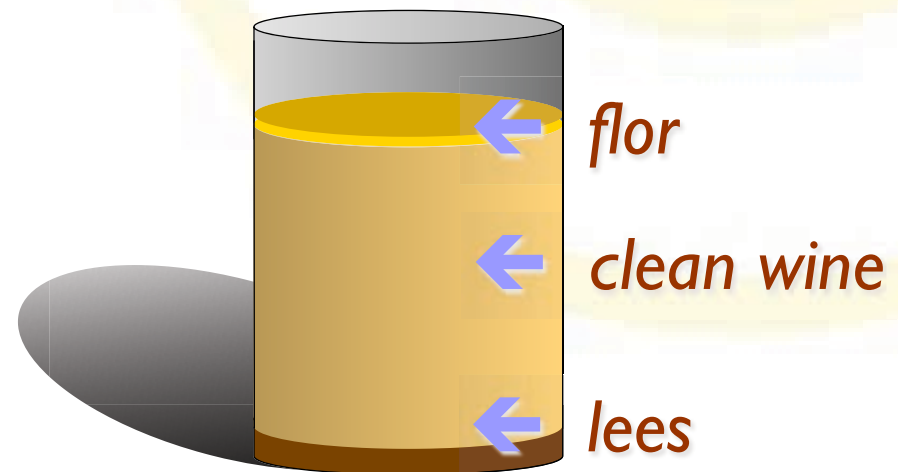
alcoholic strength / weeks



The base wine

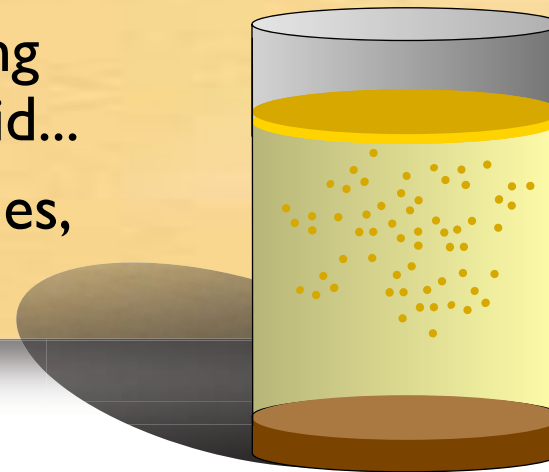
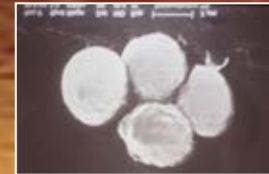


- End of November - “deslío”.
- Dry white wine.
- 11° to 12,5° alcohol.
- Spontaneous development of the “flor”.



Flor – the key to Sherry wines

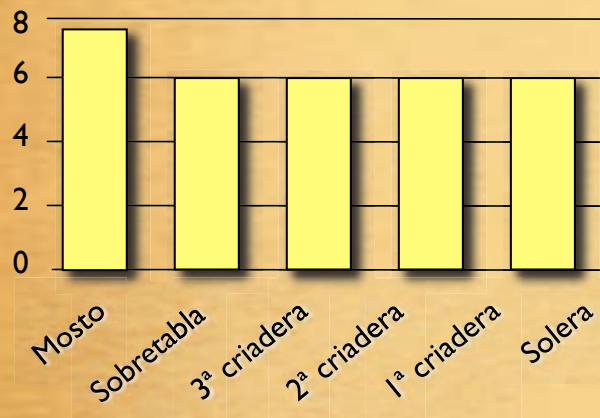
- Film of natural (local) yeasts – different strains of *saccharomyces*.
- Protects the wine from oxidation.
- Continuous interaction with the wine:
 - consumption of alcohol, dissolved oxygen, remaining sugars, glycerine, acetic acid...
 - production of acetaldehydes, carbon dioxide...



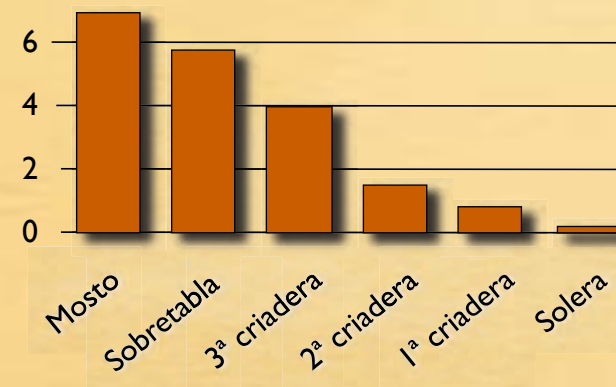
What do we know about flor?

Continuous activity on the wine

Consumption of alcohol (litres/year/bota)

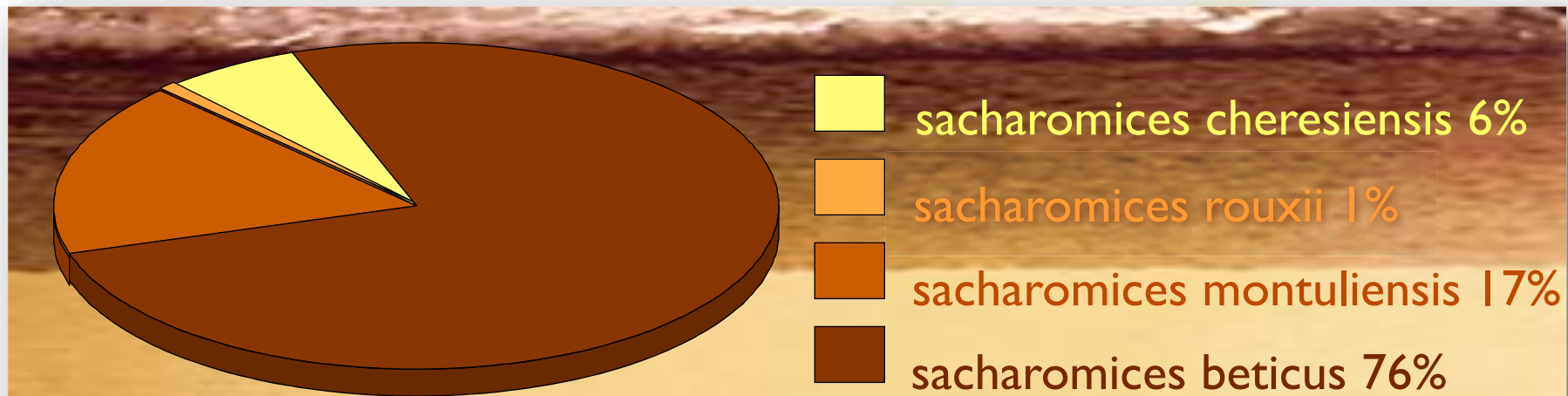


Glycerine content (gr/l.)



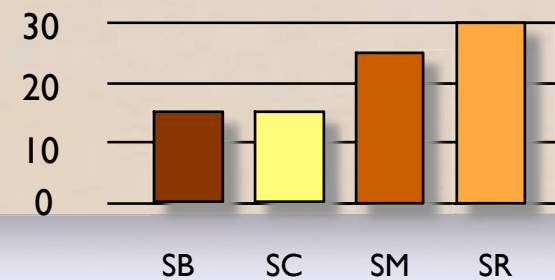
Note: figures corresponding to a specific case in a Jerez bodega, monitored by the University of Cádiz.

What do we know about flor? (2)



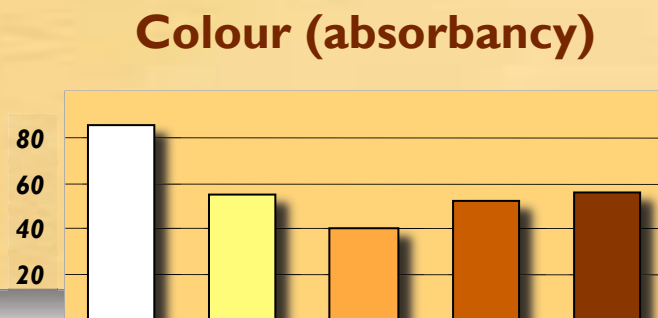
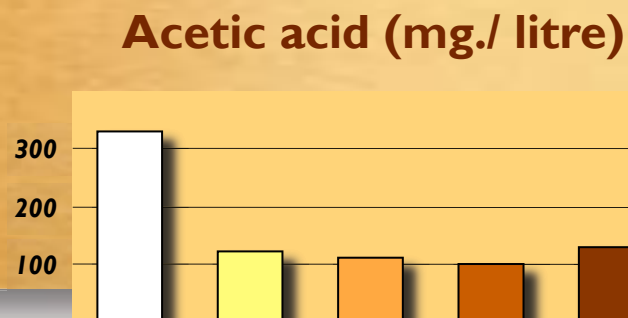
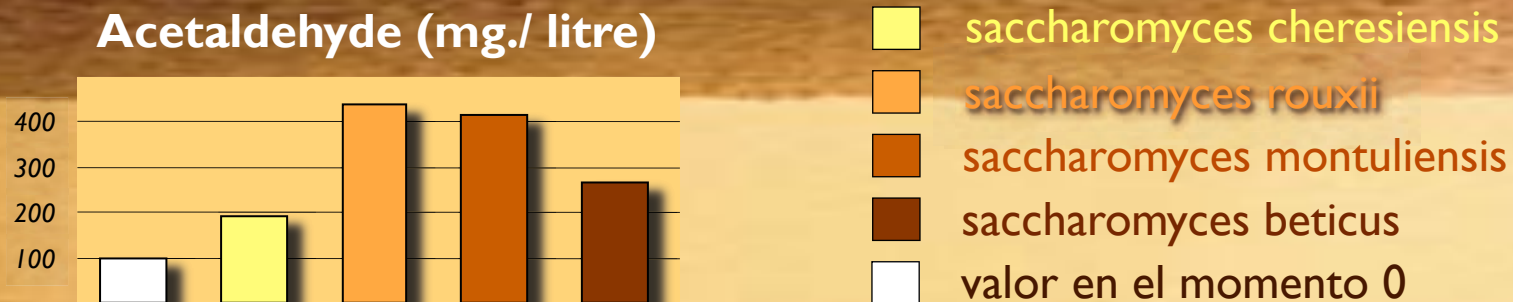
Composition differs, depending on environmental conditions

Time to form the veil (days)



What do we know about flor? (3)

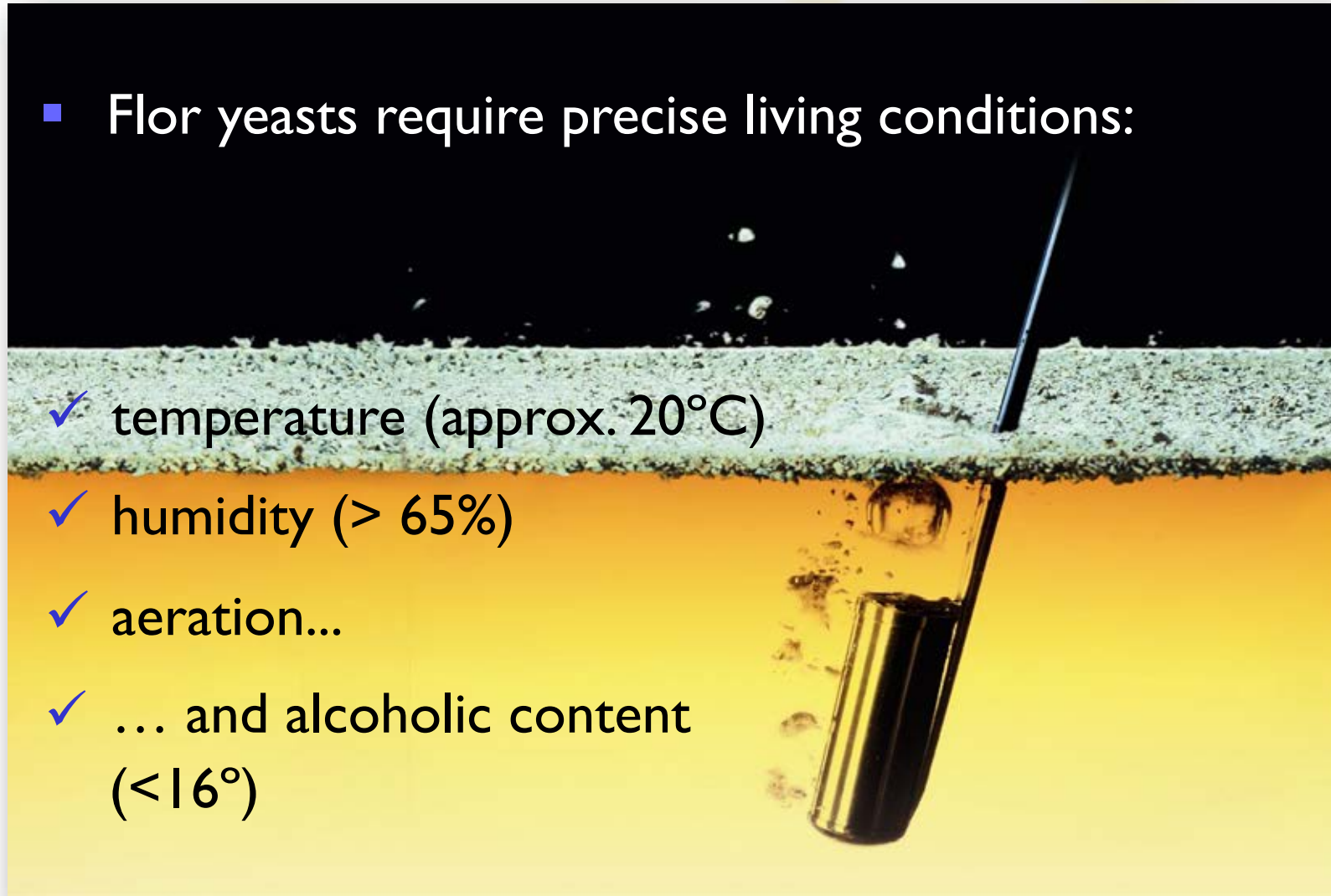
Evolution of some key wine elements in a year



Flor. Life inside the barrel

- Flor yeasts require precise living conditions:

- ✓ temperature (approx. 20°C)
- ✓ humidity (> 65%)
- ✓ aeration...
- ✓ ... and alcoholic content (<16°)

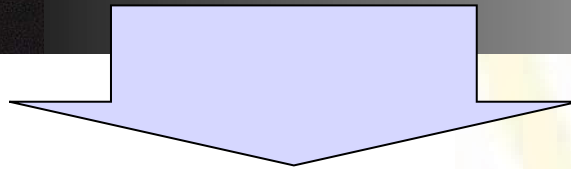


Fortification

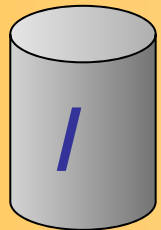


First classification (January) :

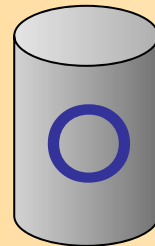
- pale & light wines: fino /
- Heavier, darker wines: oloroso O



Fortification (“encabezado”) – addition of pure grape spirit
Objetivo: increase the wine’s alcoholic strength

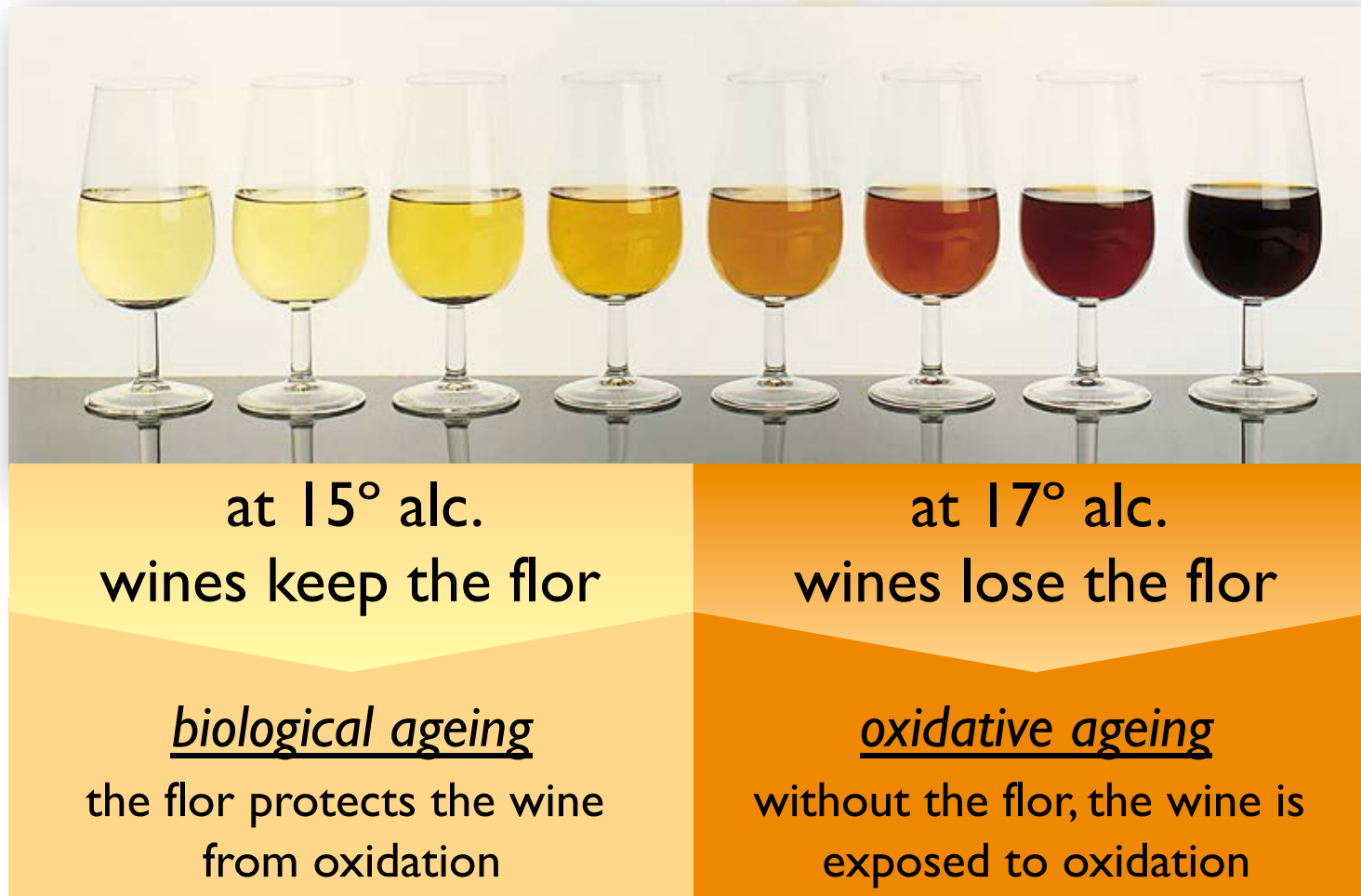


fino is fortified up to 15°



oloroso is fortified up to 17°

The different level of alcohol determines the future ageing of sherry inside the casks



The first months in the wine's life



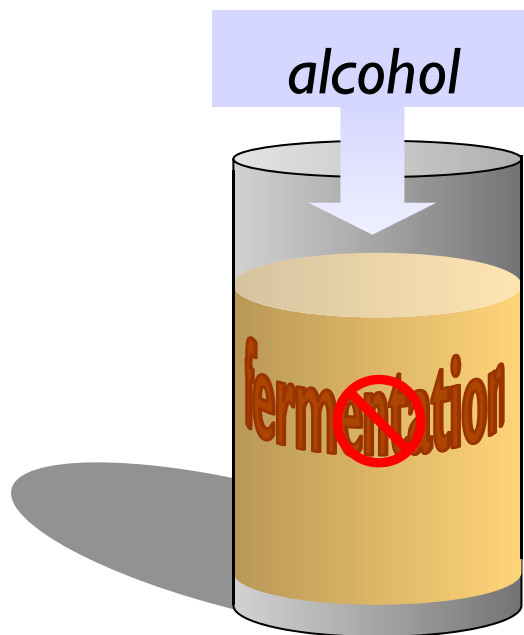
Vinos Dulces Naturales

- Produced mainly from moscatel and pedro ximénez grape varieties.
- Over-ripe grapes (either late-harvest or sun-dry / *asoleo*) in order to concentrate sugar and acids.



Vinos Dulces Naturales

- Partial fermentation of the musts.



+ Oxidative ageing (no flor).



Moscatel



Pedro Ximénez

