



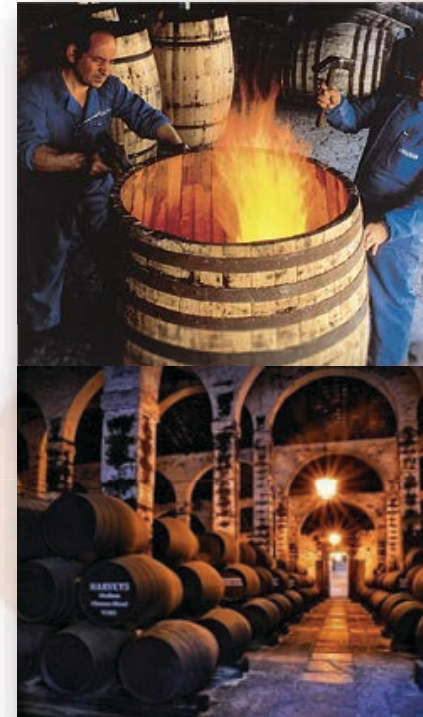
crianza

The *Crianza* (ageing)

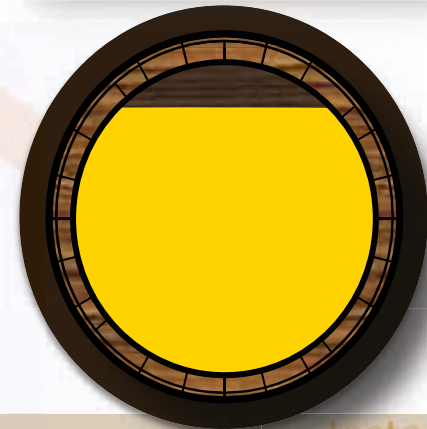


The key factors of Sherry ageing

- Use of oak casks (“botas”), heavily wine-seasoned.
- Dynamic method of “criaderas y solera”.
- Different ageing periods for each style.



- ✓ american oak casks
- ✓ 600 litres (36@) capacity
- ✓ usually only filled up to 500 litres (30@)





Bota. The Sherry barrel

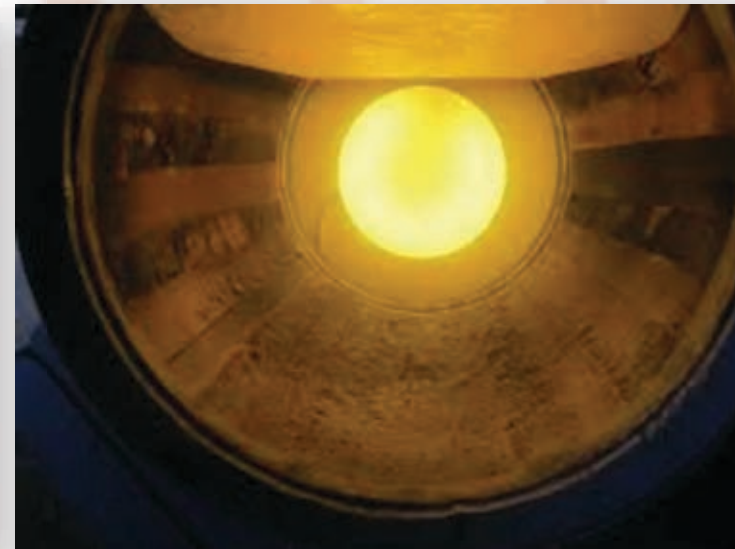
- Usually made of American oak.





Bota. The Sherry barrel (2)

- Usually made of American oak.
- Great importance of a proper wine –seasoning.





Bota. The Sherry barrel (3)

- Usually made of American oak.
- Great importance of a proper wine –seasoning.
- Painted black matt, so that leakage can be easily detected.





Bota. The Sherry barrel (4)

- Usually made of American oak.
- Great importance of a proper wine –seasoning.
- Painted black matt, so that leakage can be easily detected.
- Limitless lifetime, as broken “duelas” (staves) are periodically replaced.



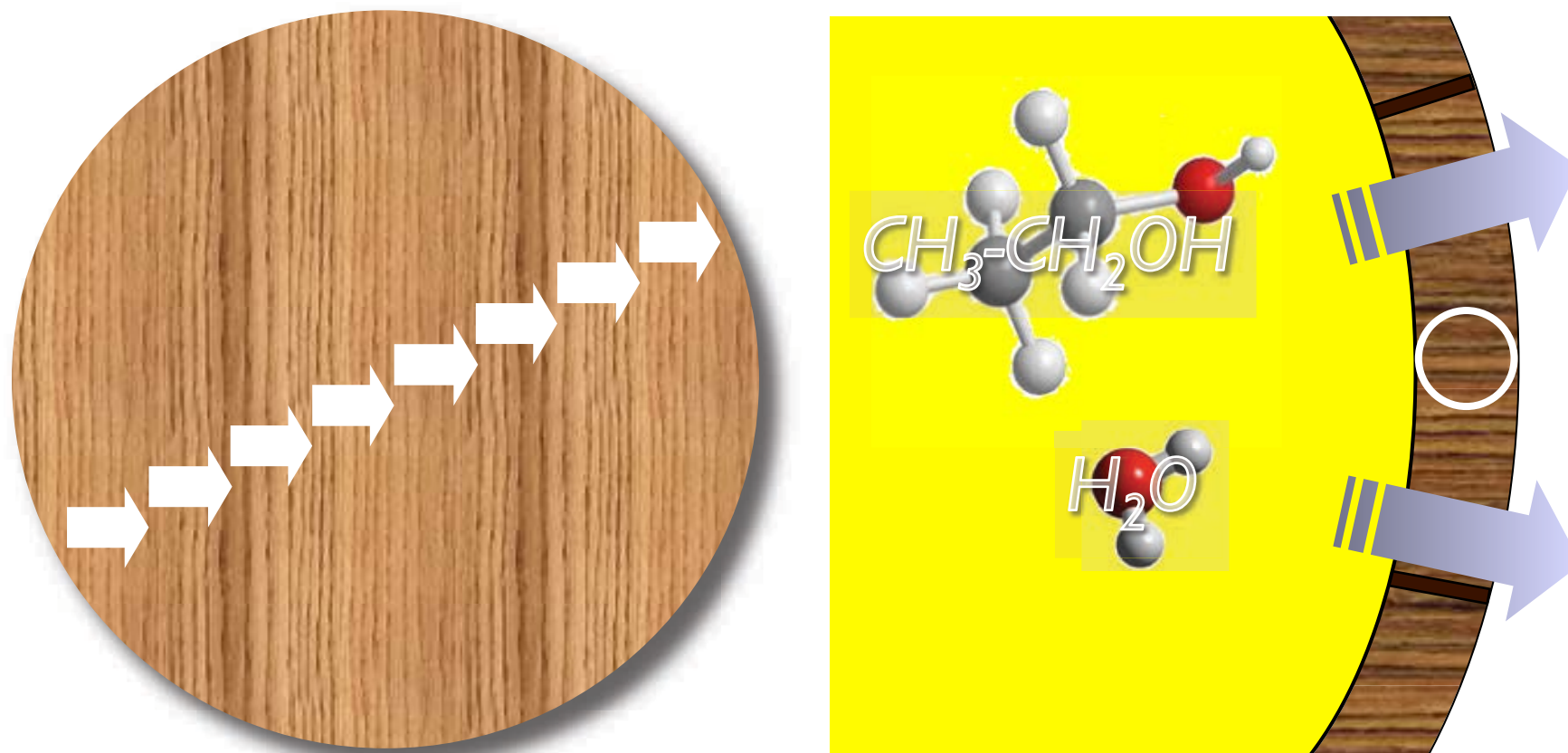


Bota. The Sherry barrel (5)

- Usually made of American oak.
- Great importance of a proper wine –seasoning.
- Painted black matt, so that leakage can be easily detected.
- Limitless lifetime, as broken “duelas” (staves) are periodically replaced.
- Exchange of elements through the layers of the cellulose (osmosis).



The selective transpiration of a *bota*

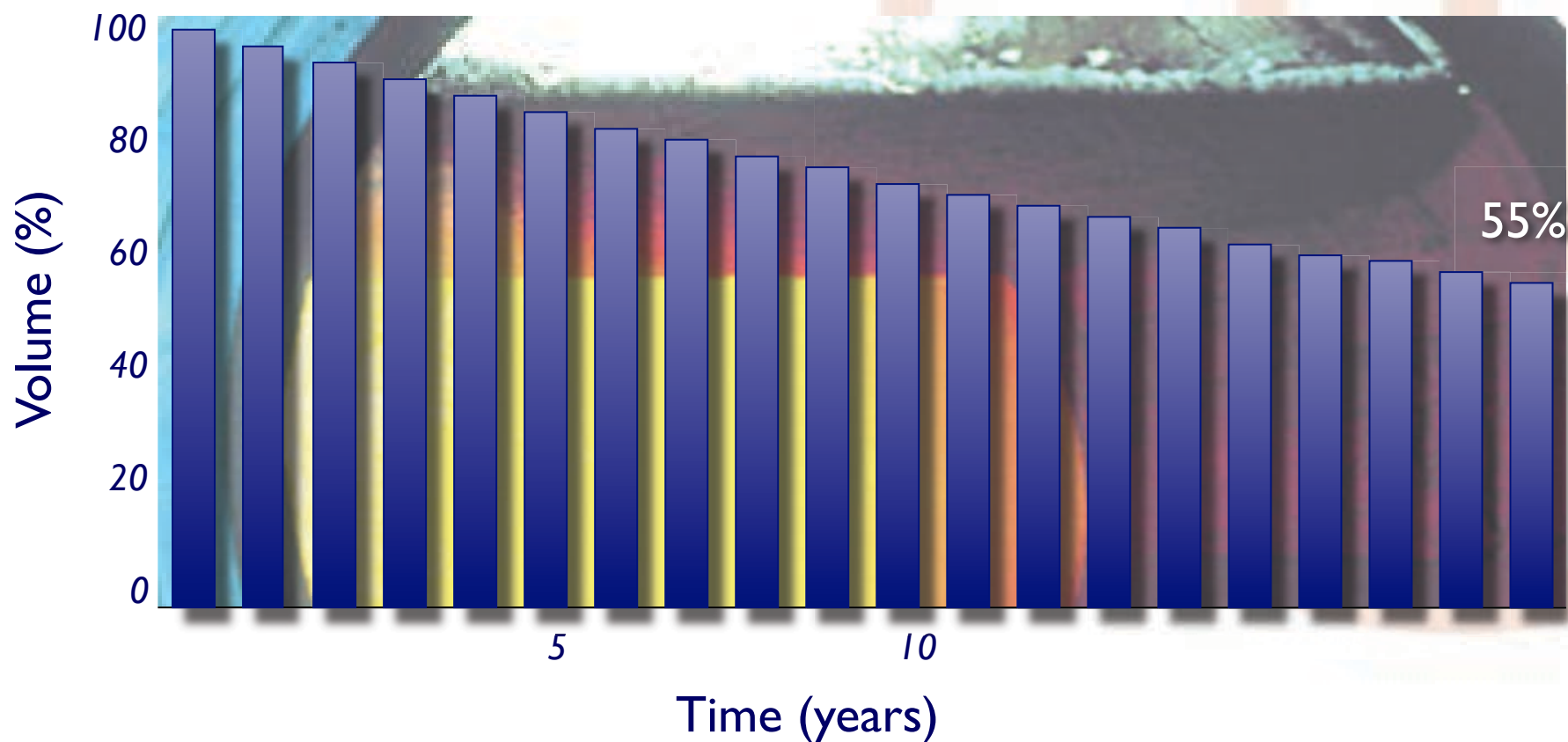


Annual ullage (evaporation) of 3 to 4% of total volume, mainly water, and concentration of the other components



The organoleptic power of Sherry

concentration of the sensible components of the wine,
caused by the evaporation of water



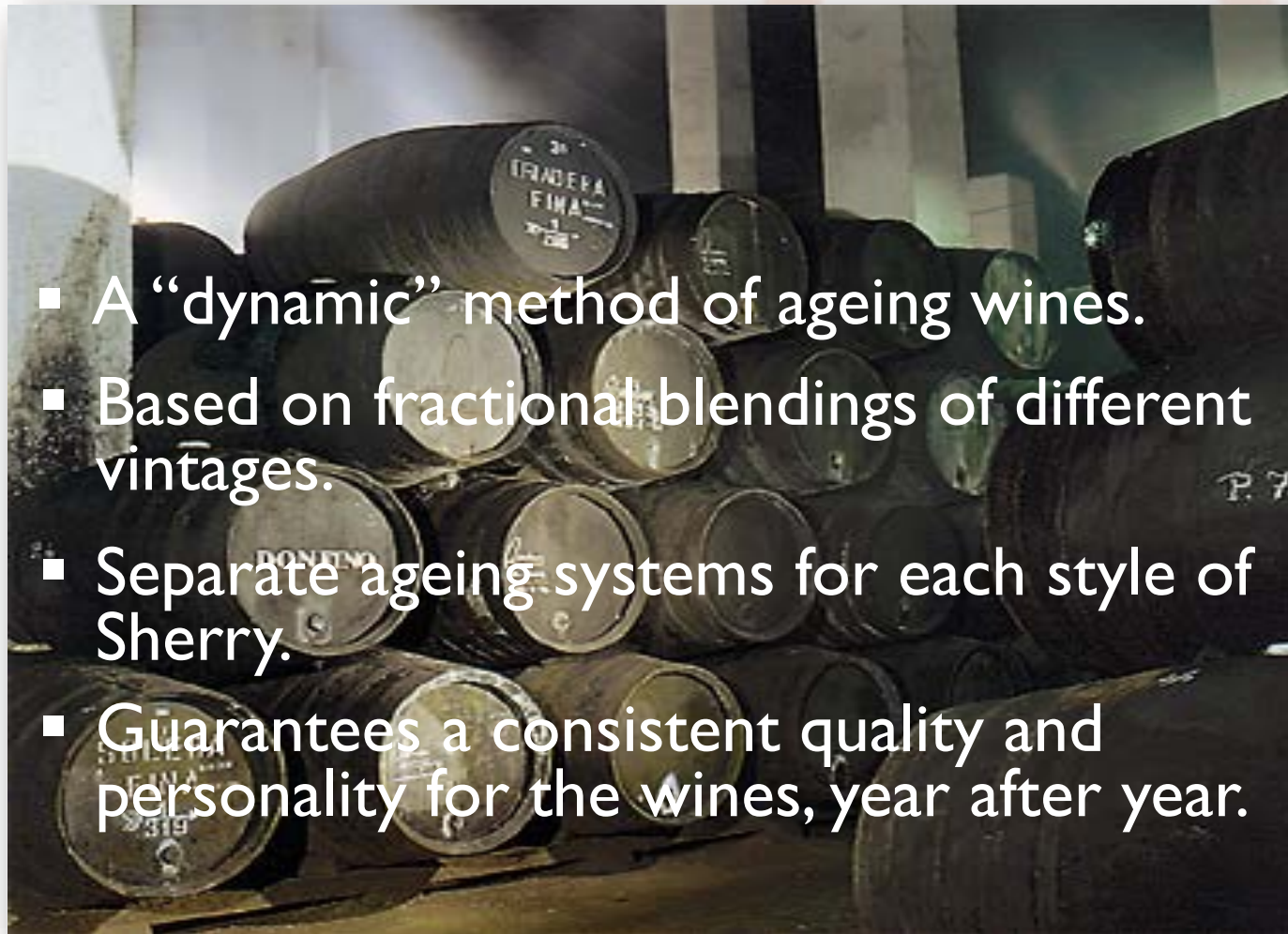


Biological ageing vs. oxidative maturation

		biological	oxidative
✓	Alcohol	↓	↑
✓	Volatile Acidity	↓	↑
✓	Acetaldehyde	↑	—
✓	Glicerol	↓	↑
✓	Fenols	↑	↑
✓	Colour	—	↑
✓	Residual sugars	↓	↑



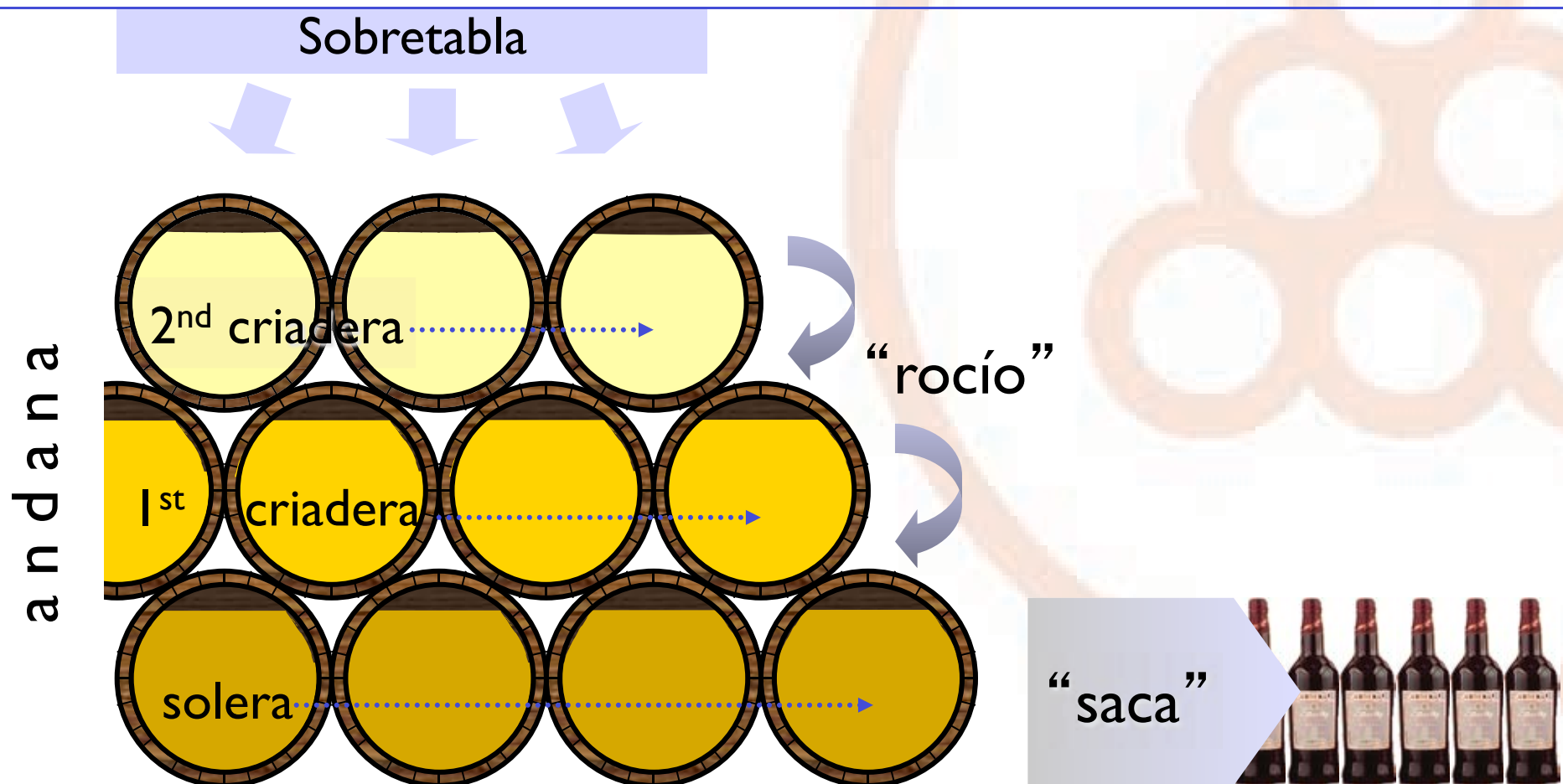
Criaderas y solera ageing system



- A “dynamic” method of ageing wines.
- Based on fractional blendings of different vintages.
- Separate ageing systems for each style of Sherry.
- Guarantees a consistent quality and personality for the wines, year after year.

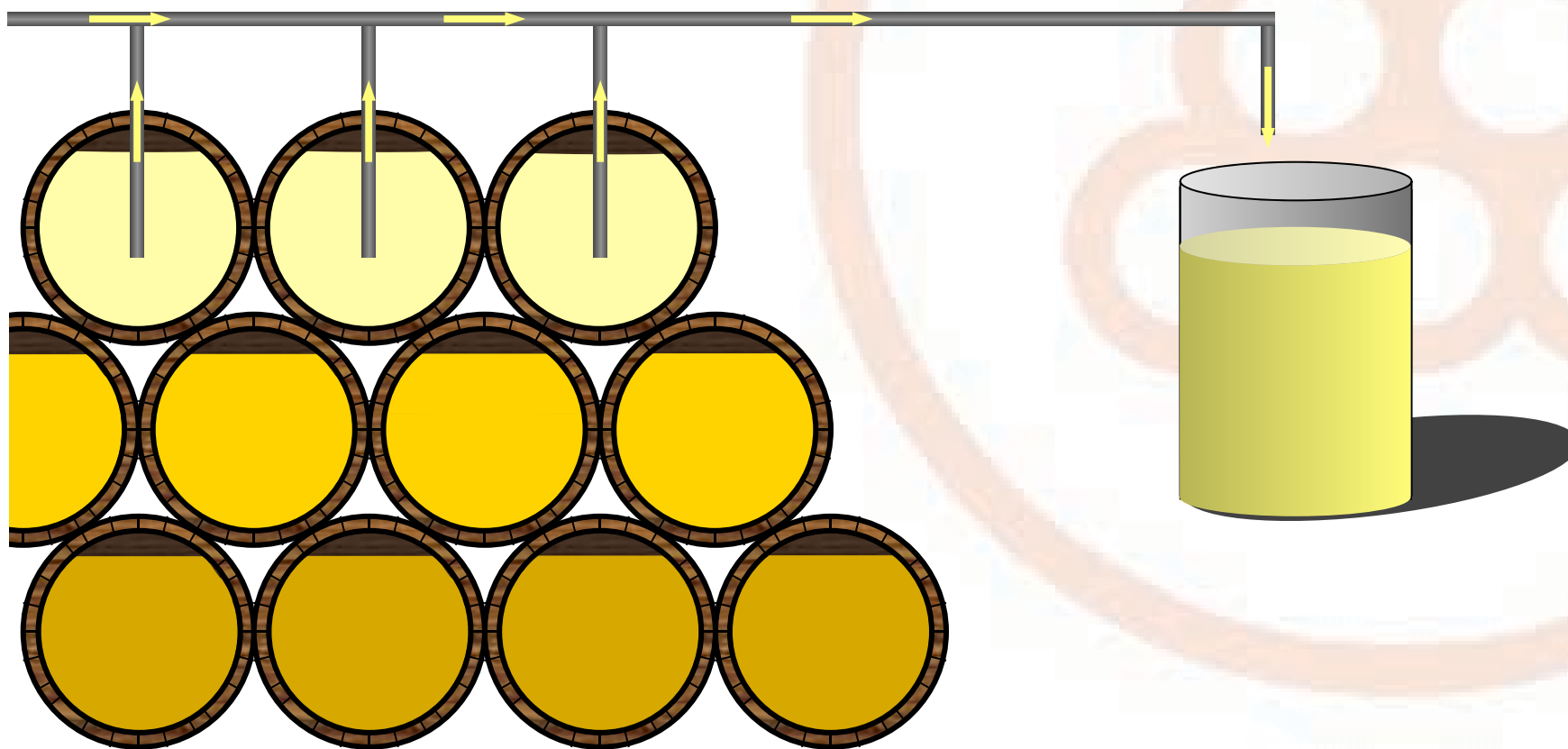


How does the system work?



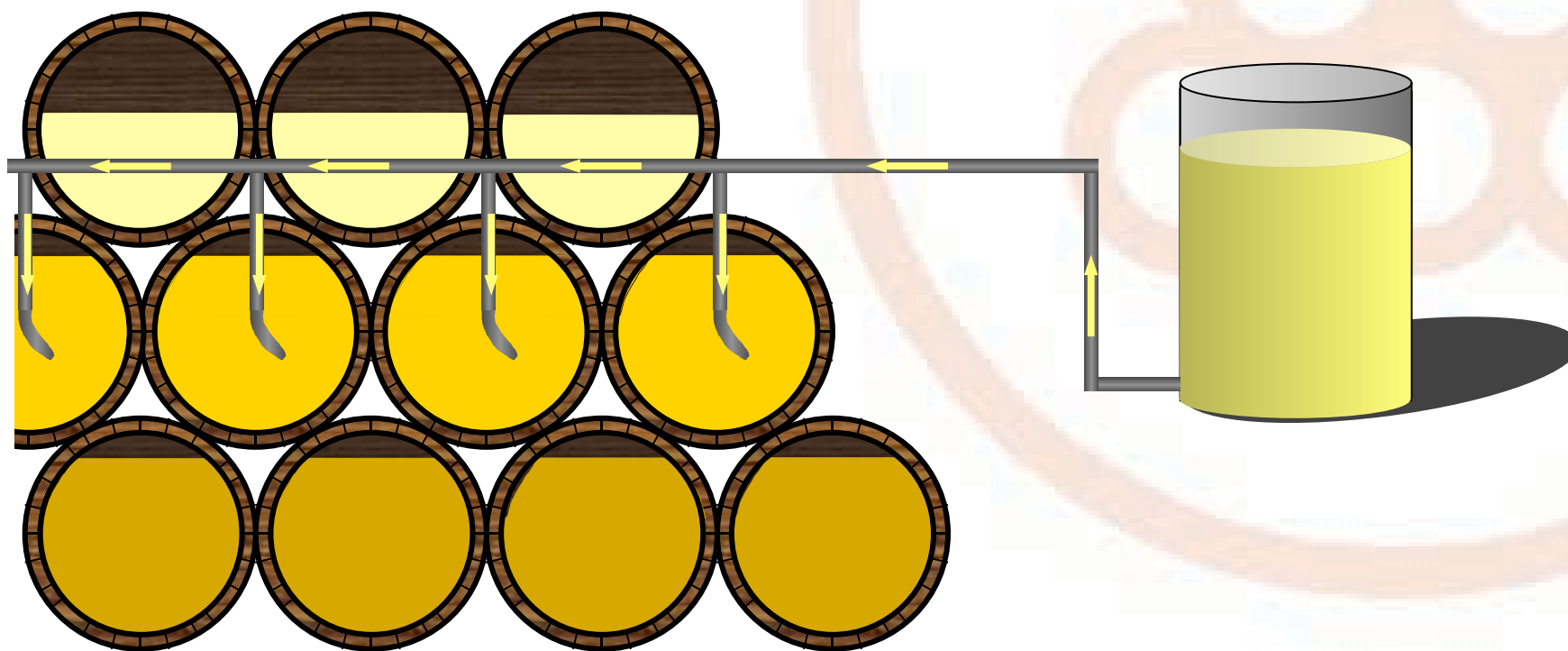


Intermediate *sacas*...



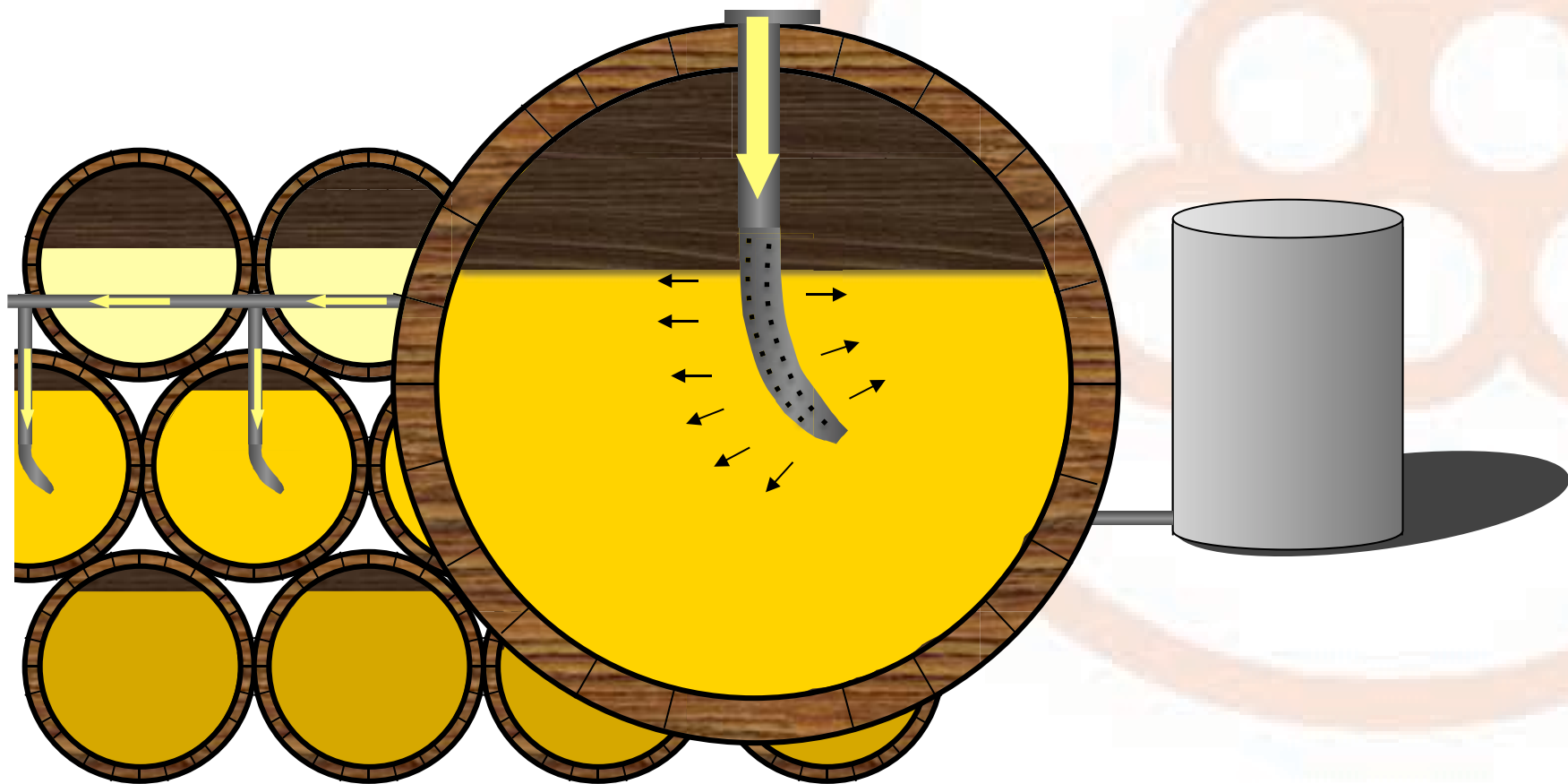


... and the *rocío* of the next scale



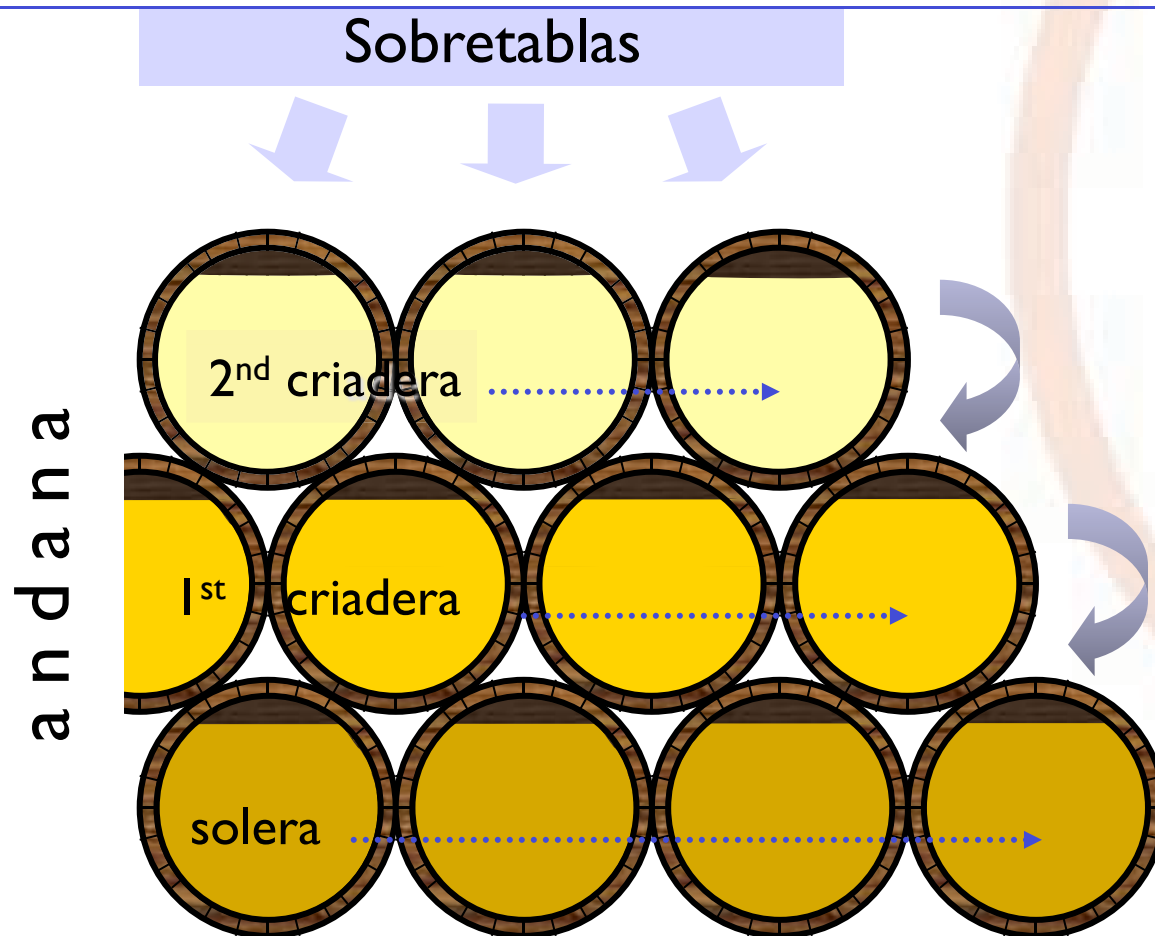


... and the *rocío* of the next scale





How old is this wine?



What are the factors that determine the **average age** of the wine extracted from the solera?

1. number of scales
2. percentage of saca
3. Frequency of sacas

The combination of these three factors (different for each wine) determines the rotation (R) of the total stock of wine in the system and consequently, the average age of the wine released:

$$R = \frac{\text{Total stock in the system}}{\text{Volume of sacas in a year}}$$



Complex blends in a solera system

Example: composition of the different scales (in terms of wines from different vintages) in a solera system made of four scales and founded 20 years ago, in which we do four “sacas” per year of 25% the content of the solera. In 2017 we do the “rocío” of the 3rd criadera (youngest scale) with wine from vintage 2015.

Añada	Solera	1ª Criadera	2ª Criadera	3ª Criadera
2014	0,39%	5,08%	26,17%	68,36%
2013	10,99%	27,07%	37,12%	21,63%
2012	23,74%	28,79%	20,87%	6,84%
2011	24,38%	19,36%	9,49%	2,16%
2010	17,98%	10,58%	3,92%	0,69%
2009	11,01%	5,15%	1,53%	0,22%
2008	1,41%	0,41%	0,08%	0,01%
2007	0,63%	0,16%	0,01%	0,00%
2006	0,28%	0,06%	0,01%	0,00%
2005	0,12%	0,02%	0,00%	0,00%
2004	0,05%	0,01%	0,00%	0,00%
2003	0,02%	0,00%	0,00%	0,00%
	0,01%	0,00%	0,00%	0,00%

Weighted average at the beginning of 2017: 4,58 years



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Running the scales. The solera at work

Traditional methods vs. modern technics.



saca



rocío

The basics remain the same



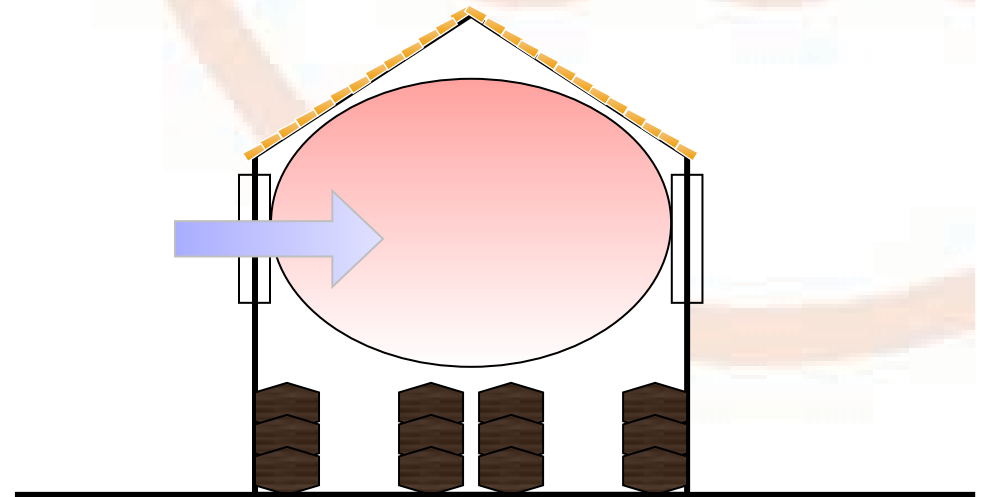
taste
discover love



The “cathedral-like” *bodegas* of Jerez



- Different styles and dimensions.
- Common elements: high ceilings, windows to capture poniente winds, albero floors...
- Stable microclimatic conditions.





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Vinos Generosos de Licor

- Wine blends (“Cabeceos”), mainly for the sweetening of dry wines.
- Use of natural sweet wines or concentrated grape must.



Eventual ageing of the blend.

Pale Cream
Pale Dry



Medium



Cream





Concentrated grape must

- Obtained from fresh grapes (origin is not relevant), through a process of:

1. Filtration.
2. Rectification → through decolouring resins and ionic interchange.



- Transparent, odourless, very sweet liquid:

water + glucose + fructose



Final preparation & bottling

Saca



Clarification and filtering



Cold stabilisation



Final filtering

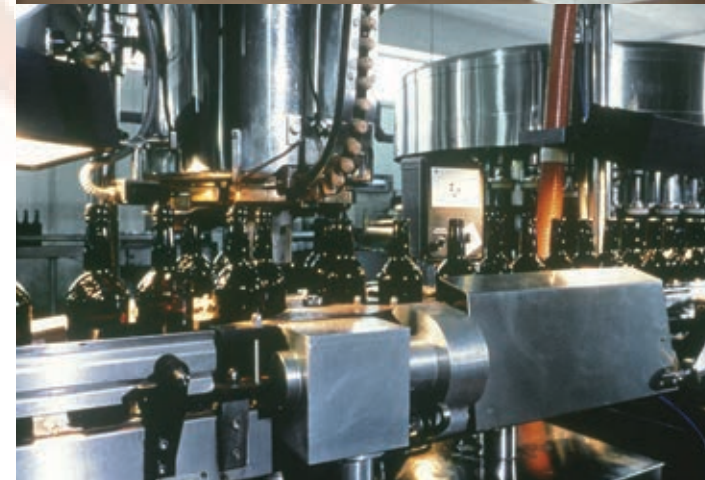


Bottling



“en rama” wine

Wines not subjected to clarification nor stabilisation technics (only filtration).





Sherry making and ageing. Some key ideas

- ✓ Base wine – it all starts with a white wine with something unique, the Flor.
- ✓ Fortification level determines biological or oxidative ageing.
- ✓ Ageing in special containers (*botas*) and special buildings (*bodegas*).
- ✓ The solera: a never-ending ageing system.

If you want to learn more... read this:

- 📖 “Sherry”, by Julian Jeff
- 📖 “Sherry uncovered” by Beltrán Domecq
- 📖 “The Big Book of Sherry Wines” (varios autores).