



diversidad

The diversity of Sherry



diversidad

Sherry. An extraordinary diversity



Let's put some order...



Sherry styles according to the technical file

Dry

(vinos generosos)

MANZANILLA
FINO
AMONTILLADO
OLOROSO
PALO CORTADO

Sweet

(vinos dulces naturales)

MOSCATEL
PEDRO XIMÉNEZ
(DULCE DE PALOMINO)

Blends

(vinos generosos
de licor)

PALE CREAM
(PALE DRY)
MEDIUM
CREAM

Dry

Vinos generosos

Fino
Manzanilla

Amontillado

Oloroso
Palo Cortado

- Palomino grape variety
- Complete fermentation (sugar < 5 gr/L)
- Spontaneous development of *Flor*

← BIOLOGICAL AGEING OXIDATIVE AGEING →

Dry

Fino

- Aged only through biological ageing (evolution under *flor*).
- Pale, straw-yellow colour.
- Pungent nose, with hints of yeasts (fresh dough) and dry fruits (almonds).
- Very dry, light, delicate taste.

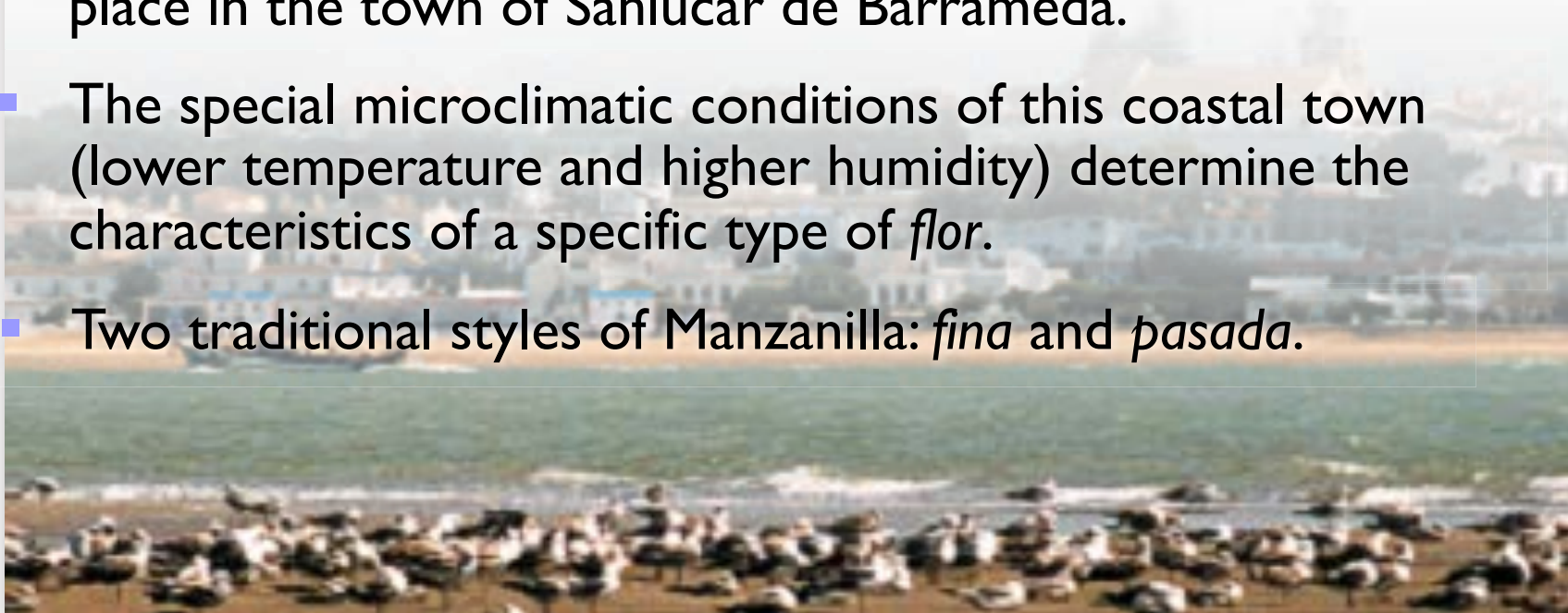
- ✓ Alcohol content between 15 and 17% vol.
- ✓ Less than 1 gram of sugar per litre
- ✓ Total acidity (tartaric) <4 grams / litre
- ✓ Volatile acidity (acetic) <0.2 grams / litre
- ✓ Very low level of glycerine (<2 gram / litre)





Manzanilla

- A Denomination of Origin on its own, though sharing the same production area, method of production and controls of “Jerez-Xérès-Sherry”, and also ruled by the same *Consejo Regulador*.
- The ageing phase of production (only biological) needs to take place in the town of Sanlúcar de Barrameda.
- The special microclimatic conditions of this coastal town (lower temperature and higher humidity) determine the characteristics of a specific type of *flor*.
- Two traditional styles of Manzanilla: *fina* and *pasada*.



Dry

Manzanilla

- Very pale, straw-yellow colour.
- Pungent, yeasty nose with hints of almonds and camomile.
- Dry, fresh, delicate and nicely bitter on the palate, with salty notes.
- Very light overall impression.

- ✓ Alcohol content between 15 and 17% vol.
- ✓ Less than 1 gram of sugar per litre
- ✓ Total acidity (tartaric) <4 grams / litre
- ✓ Volatile acidity (acetic) <0.2 grams / litre
- ✓ Very low level of glycerine (<2 gram / litre)



Evolution of analytical parameters in biological ageing

	Average ageing in years	Alc. % vol	Total ac. Tartaric ac. g/L	Volatile ac. Acetic ac. g/L	Achyde. mg/L	Eth. Acte. mg/L	Glycerine mg/L	pH	Dry Extract g/L	Colour 470 nm	Gallic Acid mg/L
Base young wine	-	12.0	5.0	0.40	50	75	7.3	3.30	23	0.120	3.1
Sobretabla	1	15.5	4.8	0.30	125	72	3.5	3.23	20	0.112	5.3
3 rd Criadera	2	15.3	4.2	0.25	210	70	1.5	3.20	17	0.120	6.8
2 nd Criadera	3	15.2	4.0	0.20	275	47	0.7	3.18	15	0.121	8.2
1 st Criadera	4	15.0	3.9	0.15	345	44	0.5	3.15	13	0.122	9.6
Solera	5	14.9	3.8	0.10	400	30	0.2	3.13	12	0.125	11.0



Dry

Amontillado

- Partially aged with *flor*: both biological and oxidative ageing.
 - Amber to pale mahogany colour.
 - Slightly pungent, with a deep, complex, nutty nose.
 - Full and smooth on the palate, with a dry finish and a persistent aftertaste.
- ✓ Alcoholic content between 16 and 22% vol.
 - ✓ Less than 5 grams of sugar per litre
 - ✓ Total acidity (tartaric) <5 grams / litre
 - ✓ Volatile acidity (acetic) <0.8 grams / litre
 - ✓ Low level of glycerine



Evolution of key analytical parameters in Amontillado

	Average ageing in years	Alc. % vol.	Total Acidity Tartaric acid g/L	Volatile Acidity Acetic acid g/L	Achyde. mg/L	Glycerine mg/L	pH	Dry Extract g/L	Colour 470 nm
Solera Fino	4	14.9	3.8	0.10	400	0.2	3.13	12	0.125
Solera Fino-Amont.	6	16.0	4.2	0.35	175	0.1	3.11	12	0.150
3 rd Criadera Amont.	8	16.5	4.4	0.40	180	0.8	3.10	14	0.150
2 nd Criadera Amont.	10	17.3	4.8	0.45	170	1.1	3.08	16	0.200
1 st Criadera Amont.	12	18.0	4.9	0.50	180	1.3	3.07	18	0.230
Solera Amontillado	14	18.3	4.9	0.52	182	1.5	3.07	20	0.280



Dry

Oloroso

- Only oxidative ageing.
- Intense mahogany colour, darker as the wine gets older.
- Very deep aromas (oloroso). Warm, round and complex.
- Smooth and full-bodied. Glyceric and with a very long aftertaste.

- ✓ Alcohol content between 17 and 22% vol.
- ✓ Less than 5 grams of sugar per litre
- ✓ Total acidity (tartaric) <5 grams / litre
- ✓ Volatile acidity (acetic) <0.8 grams / litre
- ✓ High level of glycerine (>6 grams / litre)



Evolution of key analytical parameters in Oloroso

	Average ageing in years	Alc. % vol.	Total Acidity Tartaric acid g/L	Vol. ac. Acetic ac. g/L	Achyde. mg/L	Glycerine mg/L	pH	Dry Extract g/L	Colour 470 nm
5 year old Vintage	5	17.5	4.6	0.42	107	7.0	3.30	24.8	0.252
3 rd Criadera Oloroso	6	17.8	4.7	0.45	90	7.5	3.31	25.5	0.290
2 nd Criadera Oloroso	8	18.4	4.8	0.50	84	8.0	3.28	26.9	0.350
1 st Criadera Oloroso	10	18.8	4.9	0.55	80	8.2	3.25	28.1	0.387
Solera Oloroso	12	19.0	5.0	0.60	75	9.0	3.23	30.0	0.420



Dry

Palo Cortado

- An exceptional, very rare wine, produced through oxidative ageing of very fine wines.
 - Bright mahogany colour.
 - Encompasses the delicate, slightly pungent nose of amontillados with the structure and depth of olorosos.
 - Shows a characteristic lactic note.
- ✓ Alcohol content between 17 and 22% vol.
 - ✓ Less than 5 grams of sugar per litre
 - ✓ Total acidity (tartaric) <5 grams / litre
 - ✓ Volatile acidity (acetic) <0.8 grams / litre
 - ✓ High level of glycerine (>6 grams / litre)

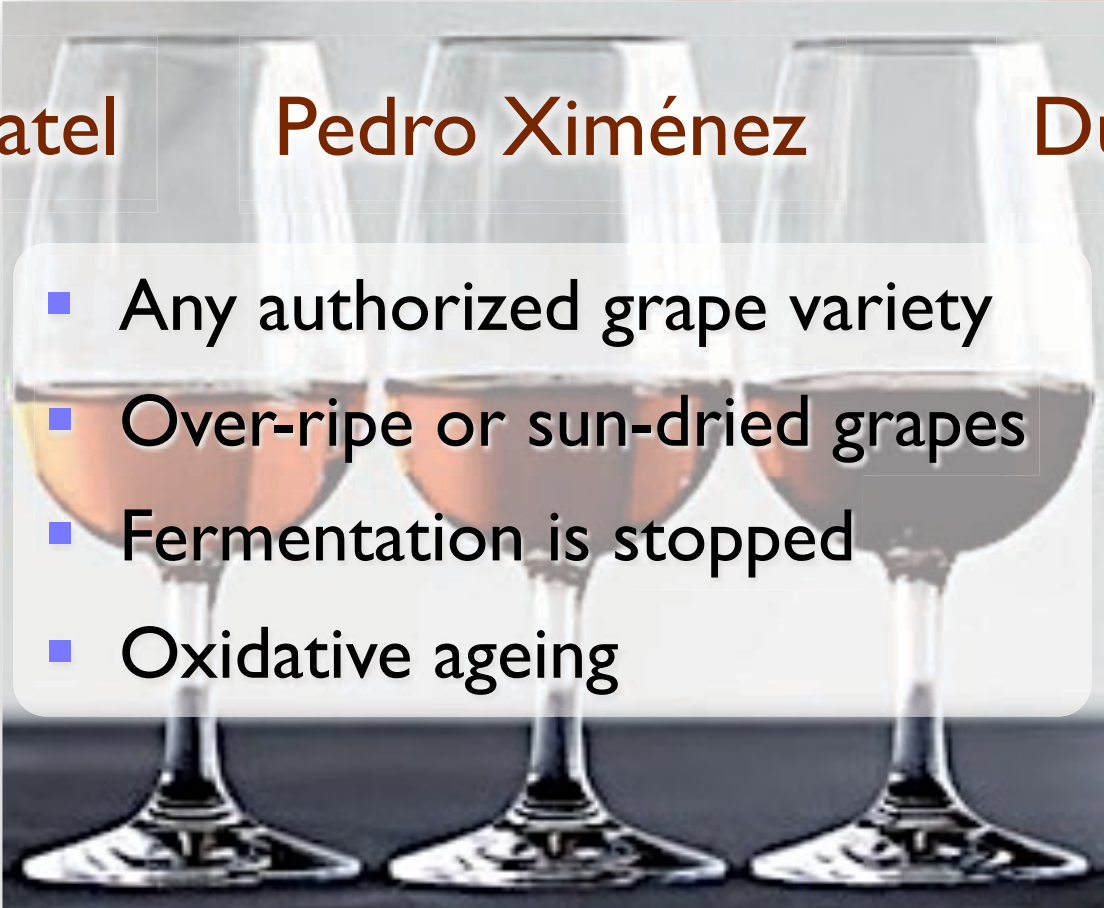


Vinos dulces naturales

Moscatel

Pedro Ximénez

Dulce

- 
- Any authorized grape variety
 - Over-ripe or sun-dried grapes
 - Fermentation is stopped
 - Oxidative ageing

Moscatel

- Obtained through partial fermentation and oxidative ageing.
- Chesnut to intense mahogany colour and dense aspect.
- Typical aromas of the variety. Floral aromas (jasmine) and citric notes.
- Very sweet, fresh and velvety with long aftertaste,

- ✓ Alcoholic content between 15 and 22% vol.
- ✓ Between 200 and 300 grams of sugar per litre
- ✓ Total acidity (tartaric) 4-5 grams / litre
- ✓ Volatile acidity (acetic) +0.4 grams / litre

Sweet



Sweet

Pedro Ximénez

- Stopped fermentation of sun-dried grapes and oxidative ageing
- Extremely dark mahogany colour and dense, syrupy appearance.
- Aromas of dried fruits (raisins), gaining complexity with ageing: toffee, liquorice...
- Very sweet taste, with a smooth, velvety texture. Very long aftertaste.

- ✓ Alcoholic content between 15 and 22% vol.
- ✓ Between 400 and 500 grams of sugar per litre
- ✓ Total acidity (tartaric) 4-5 grams / litre
- ✓ Volatile acidity (acetic) +0.4 grams / litre





Evolution of key analytical parameters in Pedro Ximénez

	Average ageing in years	Alc. % vol.	Total Acidity Tartaric acid g/L	Volatile Acidity Acetic acid g/L	pH	Total Sugars g/L	Colour 470 nm
PX Vintage	1	16.00	3.30	0.40	4.60	450	0.160
3 rd Criadera PX	2	16.10	3.50	0.42	4.60	455	0.264
2 nd Criadera PX	4	16.05	3.50	0.45	4.64	462	0.310
1 st Criadera PX	6	16.10	3.60	0.50	4.70	477	0.360
Solera PX	8	16.00	3.75	0.55	4.70	475	0.405




Vinos generosos de licor

Pale Cream

Medium

Cream

- 
- Blends of finished wines.
- Sweetened with natural sweet wines and / or concentrated grape must.

Pale Cream

- Obtained by sweetening of fino or manzanillas.
- Pale, straw-yellow colour.
- Notes of almonds and of biological ageing. Slightly pungent.
- Sweet, light and fresh on the palate.

- ✓ Alcohol content < 15.5% vol.
- ✓ Between 45 and 115 grams of sugar per litre (if < 45 gr/l, "Pale Dry")
- ✓ Total acidity (tartaric) < 3.5 grams / litre
- ✓ Volatile acidity (acético) < 0.2 grams / litre



Medium

- Obtained by sweetening of wines of oxidative ageing.
- Great diversity of colours, from amber to mahogany.
- Slightly pungent, nutty aroma.
- Smooth and round on the palate, with varying degrees of sweetness.

- ✓ Alcohol content between 15 and 22% vol.
- ✓ Less than 115 grams of sugar per litre (below 45, “Medium Dry”; if above, “Medium Sweet”)
- ✓ Total acidity (tartaric) <3.5 grams / litre
- ✓ Volatile acidity (acético) <0.6 grams / litre



Cream

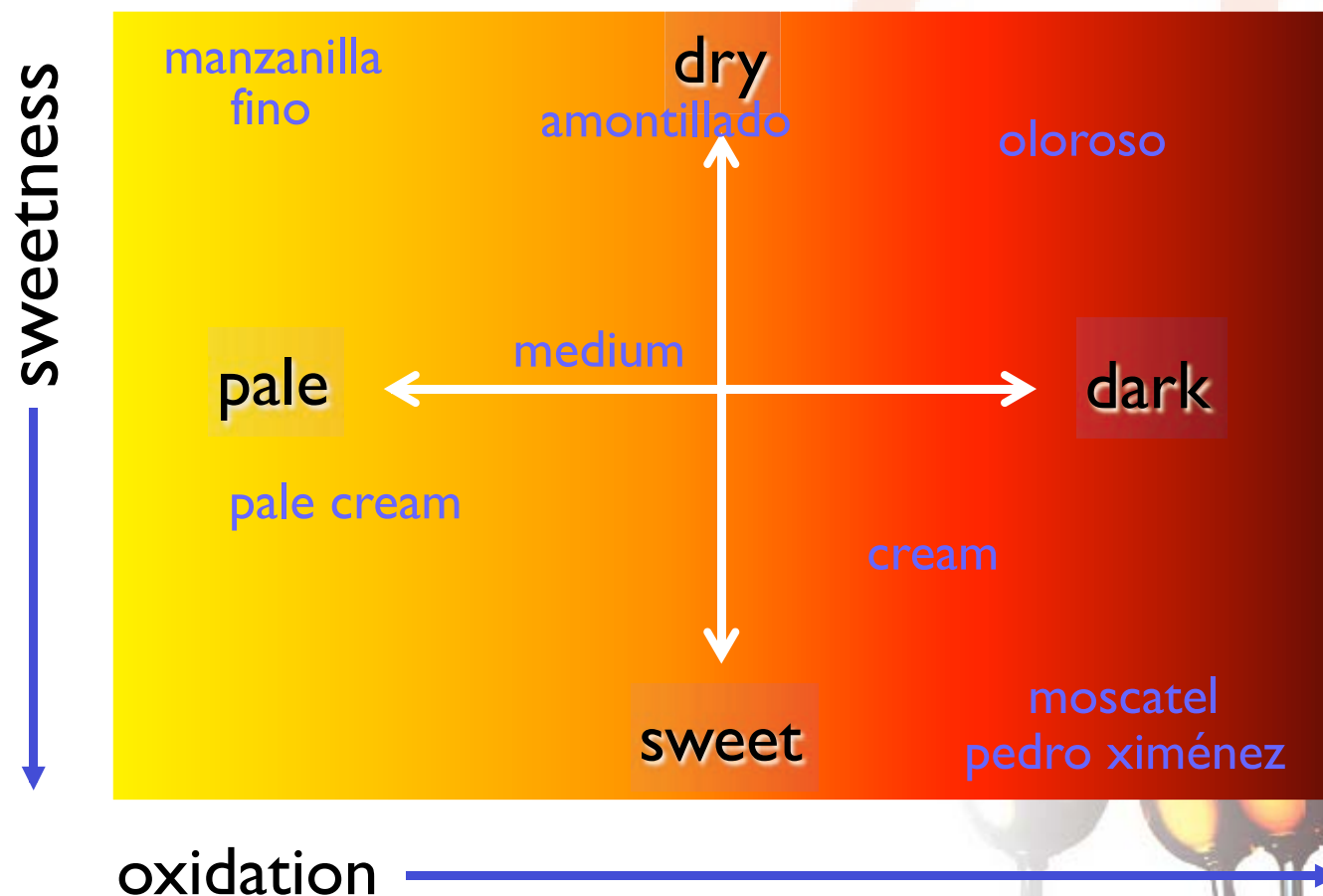
- Obtained by sweetening of wines of oxidative ageing.
- Dark mahogany colour. Dense appearance.
- Intense aroma of oloroso, combined with notes of dried fruits (raisins).
- Full-bodied, sweet and velvety on the palate.

- ✓ Alcohol content between 15,5 and 22% vol.
- ✓ More than 115 grams of sugar per litre
- ✓ Total acidity (tartaric) <3.5 grams / litre
- ✓ Volatile acidity (acético) <0.6 grams / litre

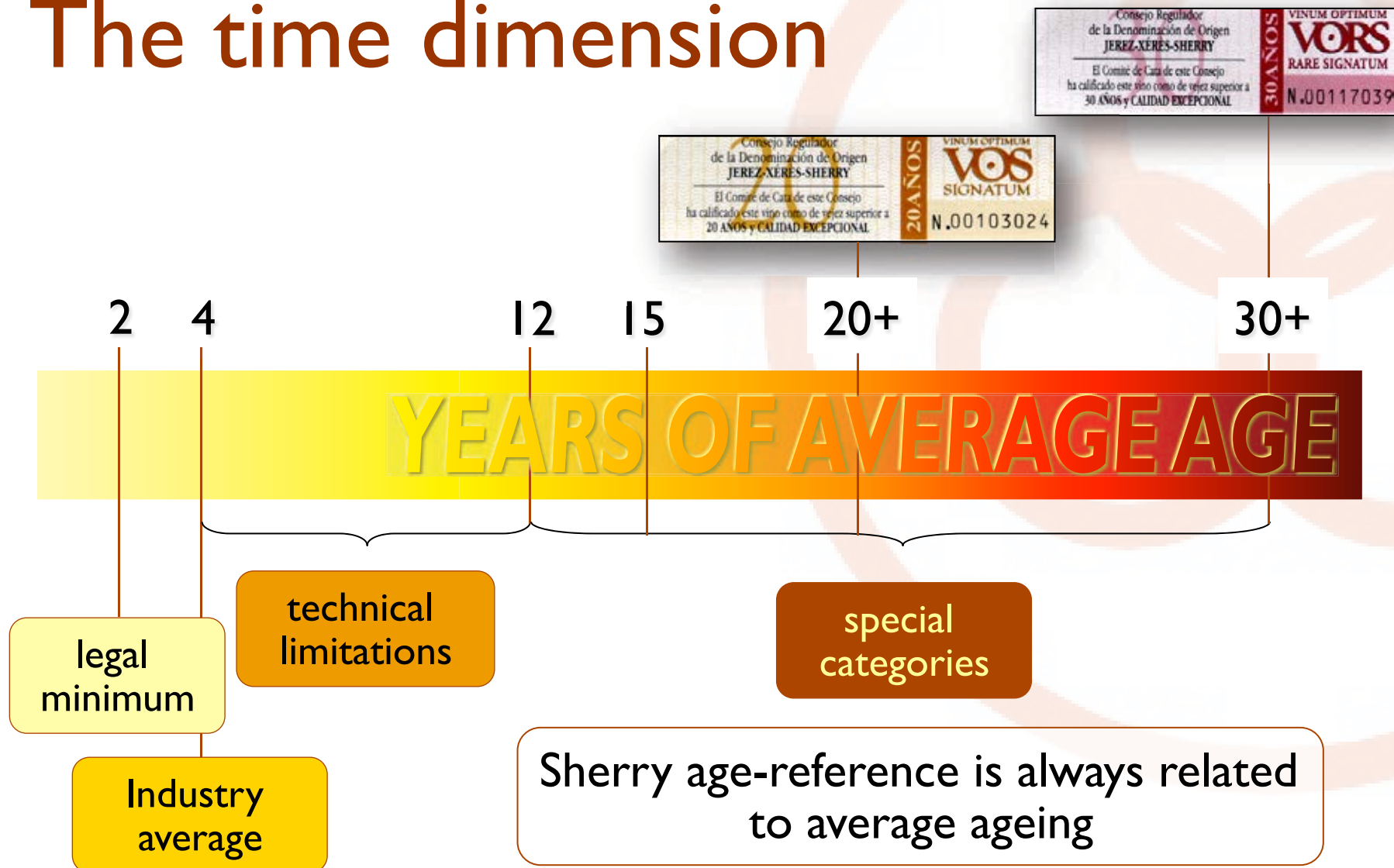




Two key factors determine Sherry's enormous diversity

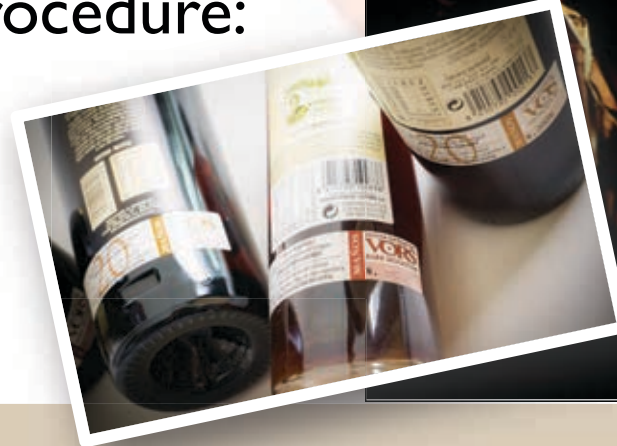


The time dimension



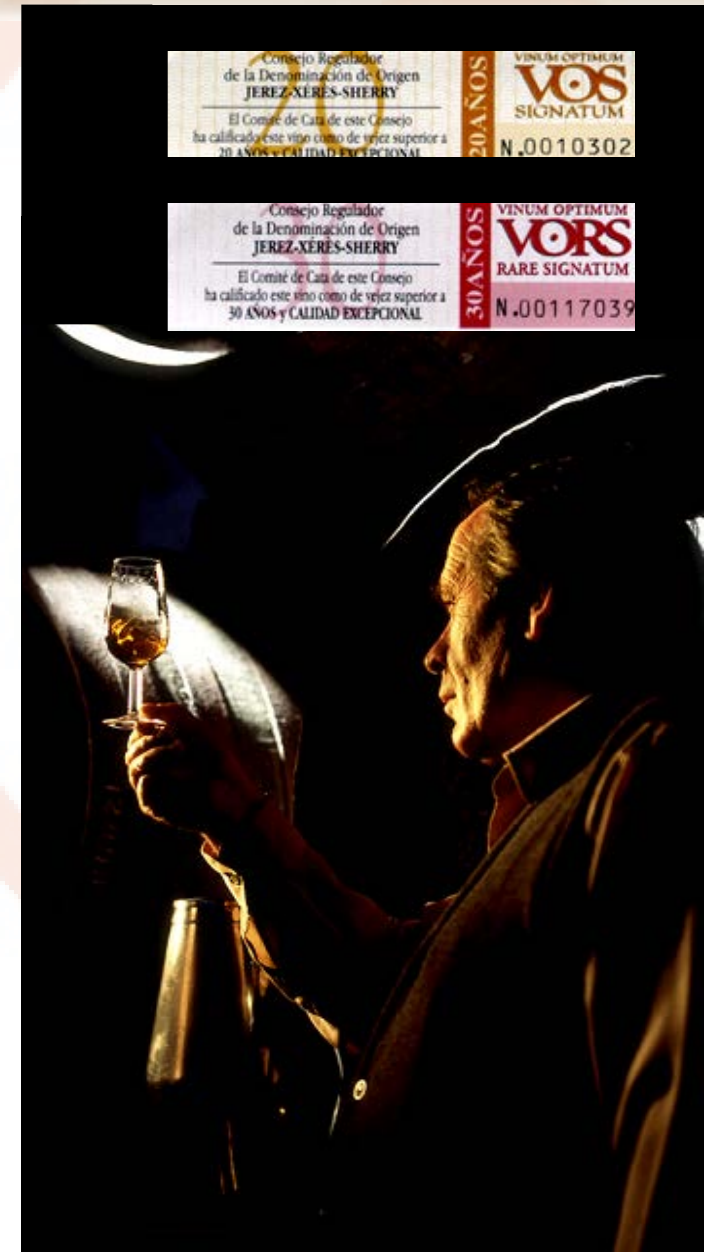
Sherry with certified age: V.O.S. & V.O.R.S.

- Certification system based on “sacas” of exceptionally old and rare (*sacristía*) wines.
- Mainly applicable to Amontillado, Oloroso, Palo Cortado and Pedro Ximénez.
- Three-tier qualification procedure:
 1. Blind tasting.
 2. Analytical parameters.
 3. Shipping quota.



Sherry with certified age: V.O.S. & V.O.R.S.

- Analytically, concentration provokes an increase in:
 - alcoholic content
 - dry extract / ashes
 - components derived from barrel extraction and reactions with the previous ones.
- Organoleptically, big increase in:
 - complexity
 - concentration of aromas
 - colour
 - persistency



Examples of some key parameters in VORS

	Date Solera was Com- menced	Alc. % vol.	Volatile Acidity Acetic acid g/L	Total Acidity Tartaric acid g/L	pH	Total Sugars g/L	Dry Extract
Amontillado	1835	19.0	0.55	6.2	3.09	-	25.7
Palo cortado	1793	20.0	0.60	6.7	3.14	-	30.2
Oloroso	1795	20.5	0.72	7.5	3.22	-	35.5
Pedro Ximénez	1907	16.0	0.60	6.5	4.08	430	460.5

Sherry with an Age indication: 12 & 15 years



- Certification given to individual soleras of a certain age and quality.
- Initial three-tier qualification procedure, renewed periodically.



Types of Sherry. Some key ideas

- ☑ Two factors determine the diversity of styles: oxidation (colour) and sweetness.
- ☑ Three groups of Sherries according to the “Pliego de Condiciones”: Dry (Generoso) / Natural Sweet and Blended.
- ☑ Time makes a difference.