

# Enjoying Sherry



# Sherry in a bottle

As any other wine, Sherry wines can evolve inside the bottle, and therefore shall be consumed within a reasonable length of time after bottling, if we want to enjoy its original characteristics.

style of Sherry	sealed bottle	open bottle
■ fino / manzanilla	up to a year	one week (*)
■ other sherries (oxidative ageing and blends)	up to 3 years	2 months
■ VOS / VORS	indetermined	3 months

(\*) kept in the fridge, properly closed.

## How to store the bottles?

- As with any other quality wine, find a quiet place, with a stable temperature, away from strong light and vibrations.
- Keep the bottles standing up, so that the surface in contact with the air inside the bottle is reduced to a minimum.
- Once unsealed, keep the bottles properly closed, and if there is not much left in the bottle...

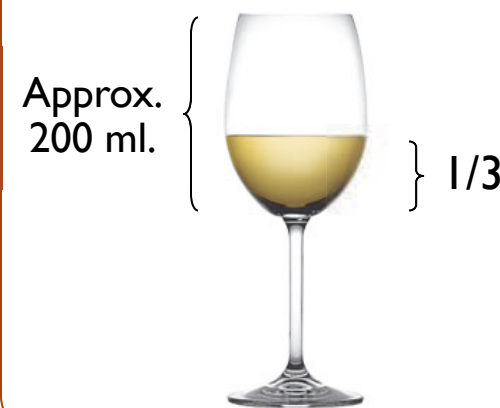
...find a good excuse to finish it!



## What kind of glasses for Sherry?

- The traditional big “*catavinos*” is the ideal glass for drinking Sherry (I).
- An all purpose white wine glass with a proper bowl (in order to allow the wine to breathe) and a stem (to avoid warming up) would also allow us to enjoy Sherry.
- NEVER use a small glass. Size should allow filling up one third with a decent quantity (forget about the so-called “*copita*”).

(I)



# Serving temperatures

There are no strict serving rules, as the ideal temperatures would depend on the specific food-pairings and the consumer's likes. However, here are some general recommendations:



## Recommended temperatures

- fino & manzanilla. Always very cold, between 5 - 7 °C. (\*)
- pale cream. Approximately 7 to 9°C.
- other sherries (oxidative ageing and blends). Between 12 and 14°C.
- VOS y VORS. At about 15°C.

(\*) an ice bucket, with ice and water, would always work.



# Sherry and food

Forget about “white for fish and red for meat”

- The use of Sherry as an aperitif is closely associated to the very origin of the “*tapa*” concept.
- A different, diverse and powerful taste. Incredibly food-friendly, even with difficult-to-match flavours.
- Ingredient and companion at the same time.





## Serving Sherry with food

- Wine & food pairing is about synergy, mutually enhancing the flavours of wine and food and balancing their intensities.
- Types of pairings:
  1. Based on complementarity
  2. Based on contrast
  3. Traditional (sometimes arguable)
  4. Molecular (purely rational)
- Complementary effects at the kitchen:
  - Use of the same wine as a condiment / ingredient.
  - Use of “bridge” foods and components (sauces, condiments, herbs, etc.)








# Sherry & food pairing. Some key rules

- Do not try to “play all the cords”. Three (maximum four) styles of Sherry per menu would be fine.
- Design your menu ordering the wines to be served according to its power and structure, from lighter to strongest.
- Attention to temperatures! It is always better to serve smaller quantities of wine and refill.
- With desserts, generally sweet or medium sweet wines.
- Wine should not prevail over food (neither the opposite). We are looking for harmonies, not clashes.





## Some examples of Sherry pairings



fino / manzanilla	all kinds of “ <i>tapas</i> ”, salads, vinaigrettes and marinades; seafood, white fish and mild cheese.
amontillado	soups and consommés, smoked food, blue fish and cured cheese.
oloroso	poultry, game and heavy meat dishes (ox-tail); tuna fish, mushrooms.
medium	patés and quiches.
pale cream	foie-gras and fresh fruit.
cream (chilled)	puddings.
pedro ximénez	bitter chocolate, blue cheese, ice-cream.

# Sherry & cheese

Great opportunities for the different styles

- Cured sheep cheeses - Amontillado
- Spicy cheeses - Palo cortado
- Veru cured cheeses - Oloroso
- Creamy cheeses - Oloroso
- Blue cheeses - Pedro Ximénez

*(Selection: Mugaritz\*\*\*)*



# Sherry & cocktails

Another “angle” for a most versatile wine.

- The organoleptic power of Sherry has always been a source of inspiration for all kinds of cocktails: apperitif, long / refreshing drinks, exotic, sophisticated...
- The local versions: - Fino/Manzanilla & lime (7up / Sprite).  
- Cream on the rocks & orange peel.
- An endless collection of cocktails from around the world.



## Enjoying Sherry. Some basic ideas

- ✓ Sherry is a wine – and should be used as such...
- ✓ Fino & Manzanilla ALWAYS chilled.
- ✓ An amazing wine for food.
- ✓ Versatility – a key strength of Sherry.

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

- 📖 “Cooking with Sherry”, by Lalo Grosso de MacPherson
- 📖 “The Perfect Marriage”, by Heston Blumenthal
- 📖 “Sherry uncovered” by Beltrán Domecq