

# Sherry: new trends for a classic wine

De Wereld van Smaak Markthal, Rotterdam. May 23, 2016



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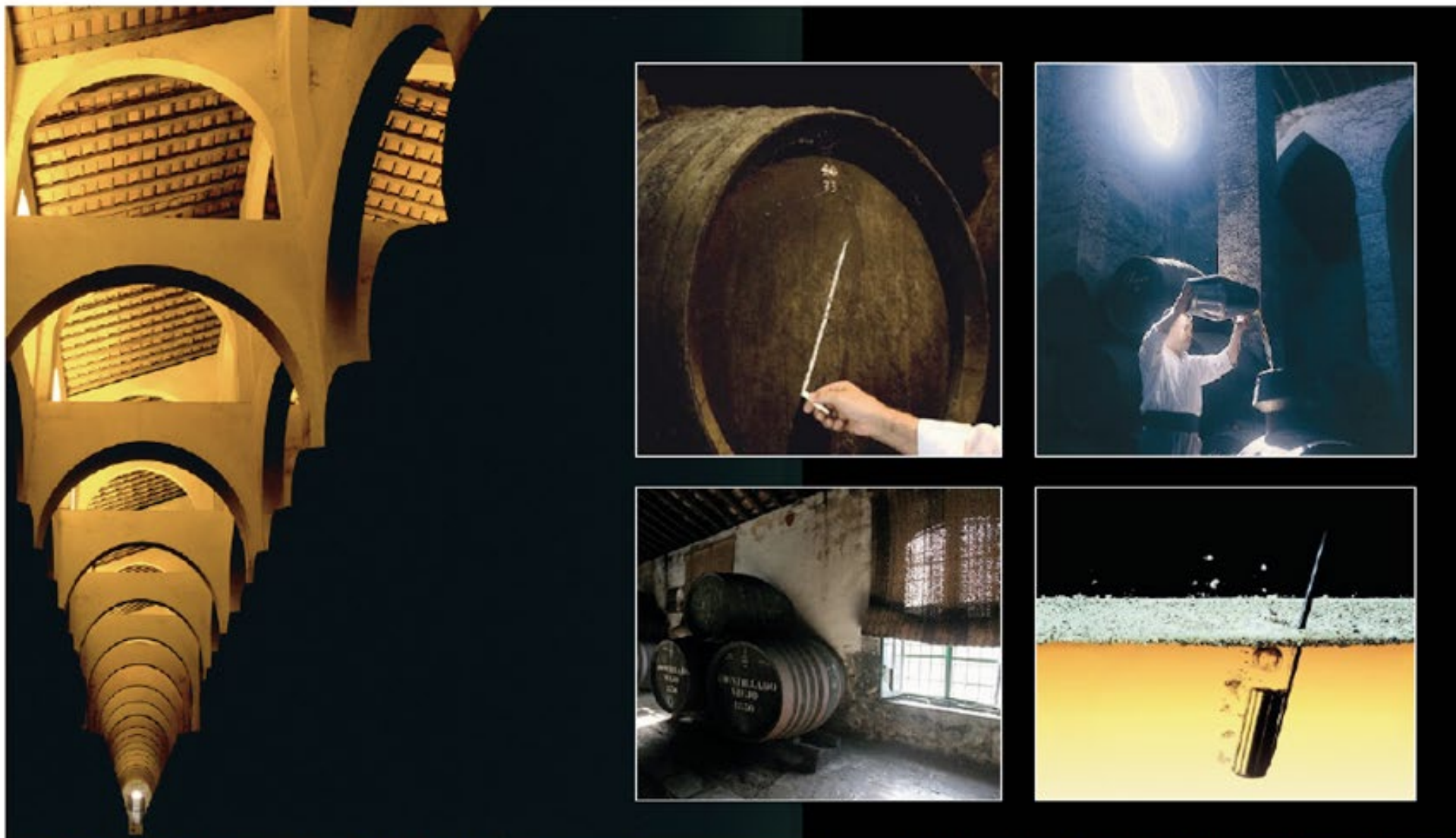
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## What is Sherry?

A fortified wine from Spain with a great variety of styles, from very dry to very sweet.



## Genuine methods of production and ageing...



## Sherry wines. New trends

...resulting of a 3,000 year-old wine-making tradition



## Southern-most Wine Region in Continental Europe



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## The *albariza* soil

White, chalky soil, made from the sedimentation of marine diatoms, with great capacity for water retention.

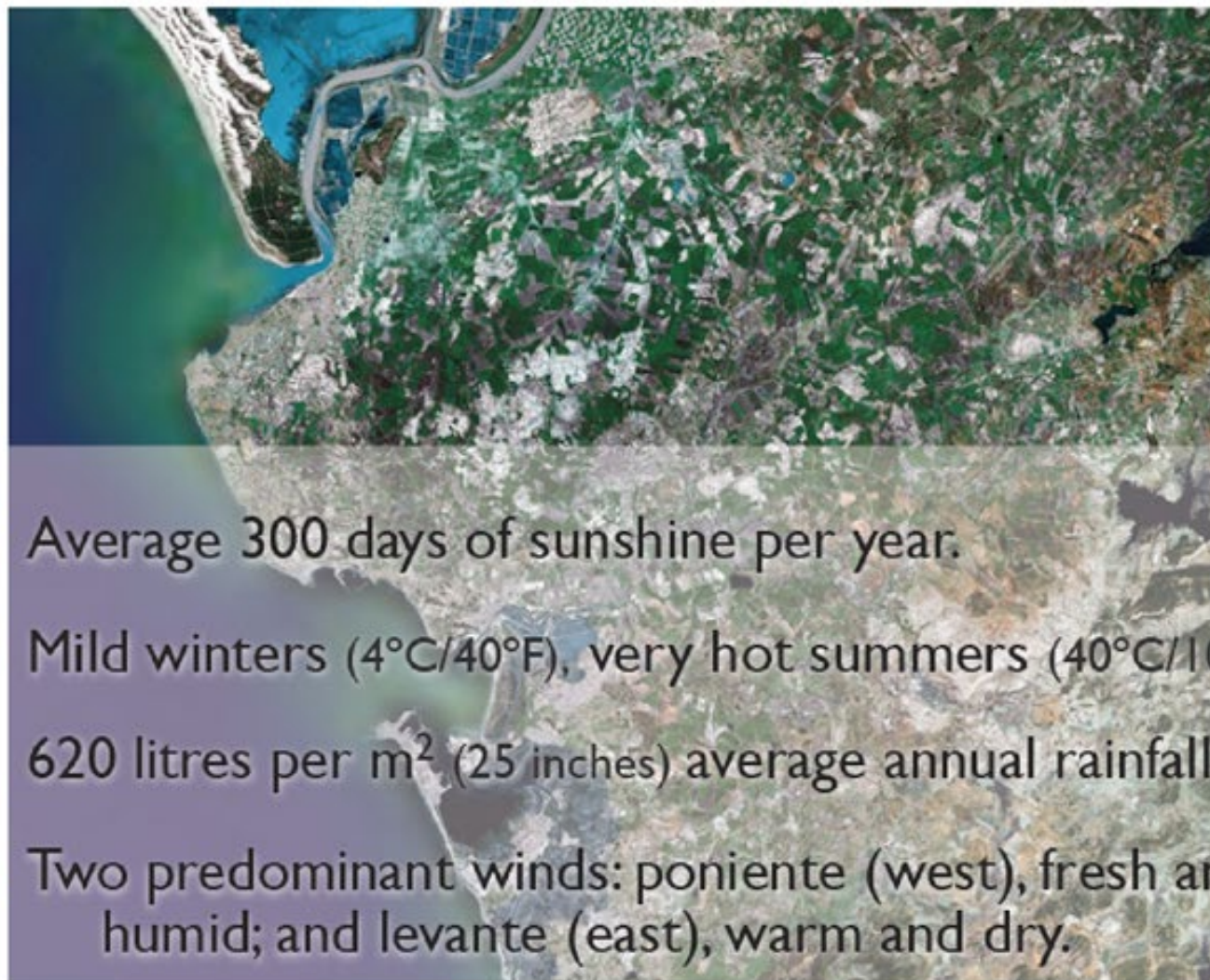




Albariza



## Main climatic factors



Average 300 days of sunshine per year.



Mild winters (4°C/40°F), very hot summers (40°C/104°F).

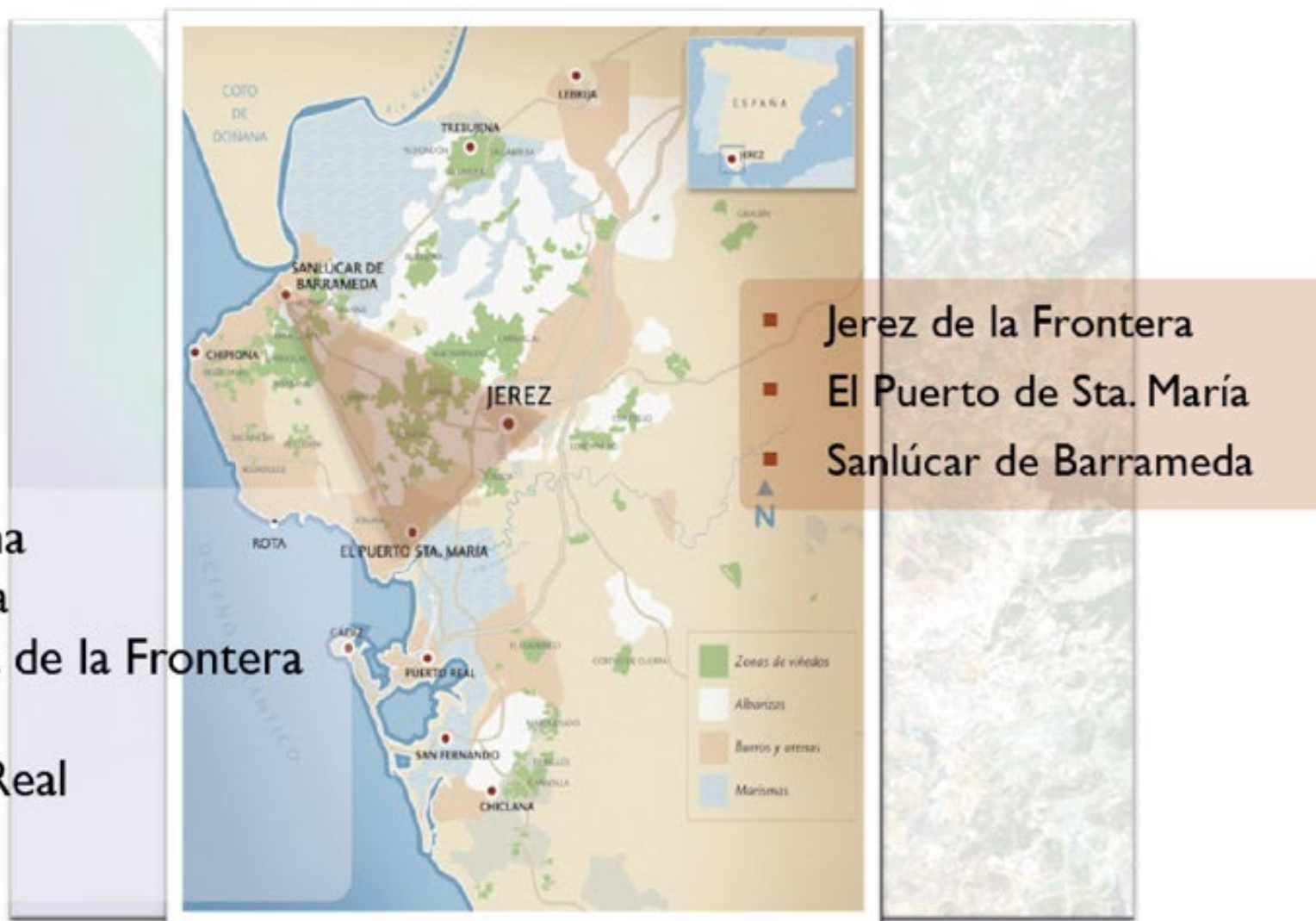


620 litres per m<sup>2</sup> (25 inches) average annual rainfall.



Two predominant winds: poniente (west), fresh and humid; and levante (east), warm and dry.

# Only 7.000 hectares of vineyard



## Sherry wines. New trends



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## Sherry wines. New trends



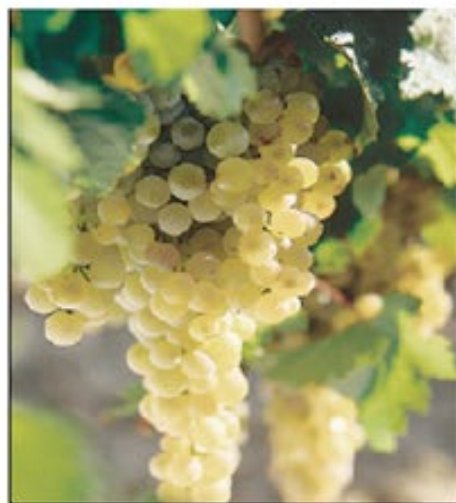


## Sherry wines. New trends



## Authorized grape varieties

**palomino**



**pedro  
ximénez**



**moscatel**



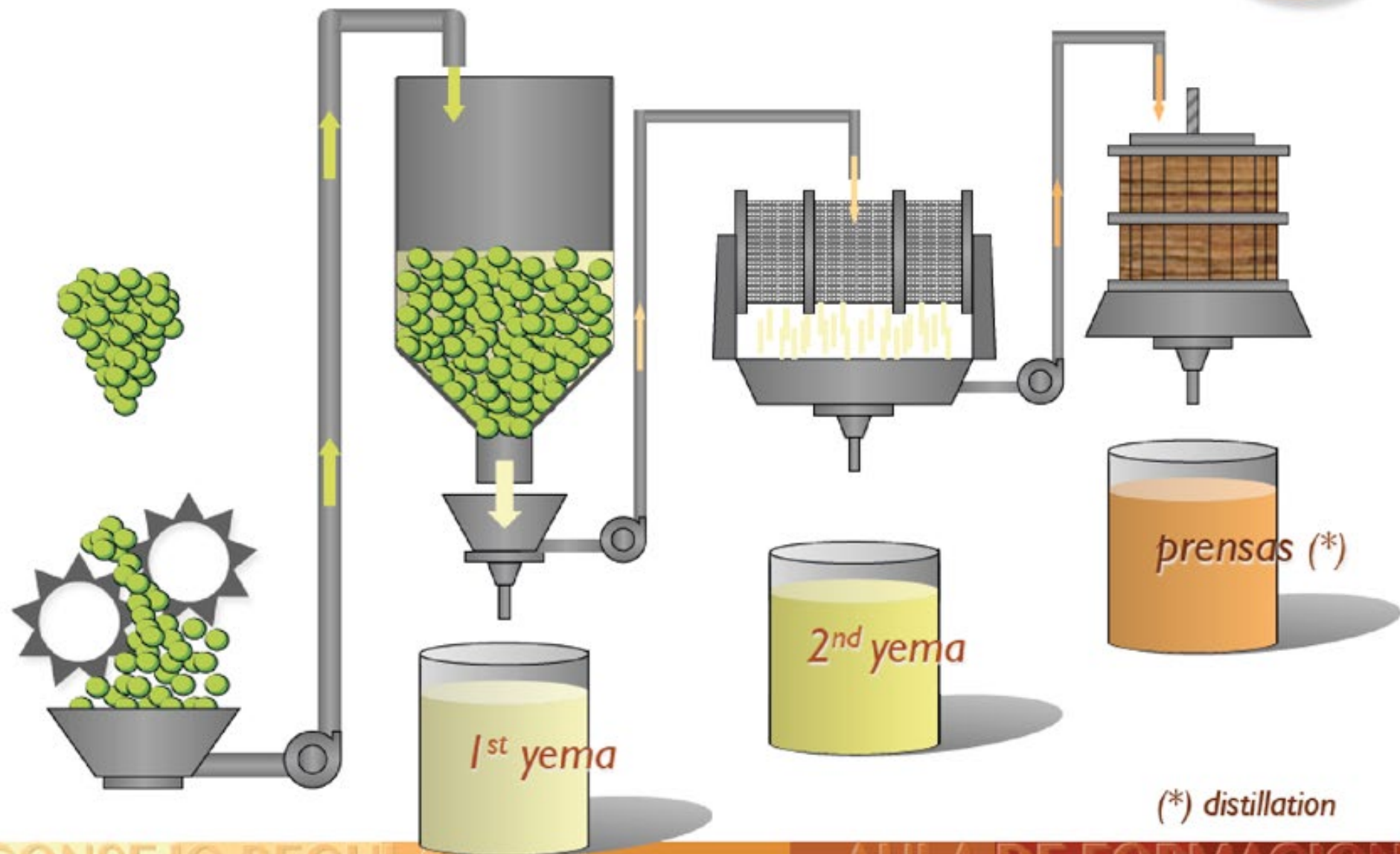
## The diversity of Sherry





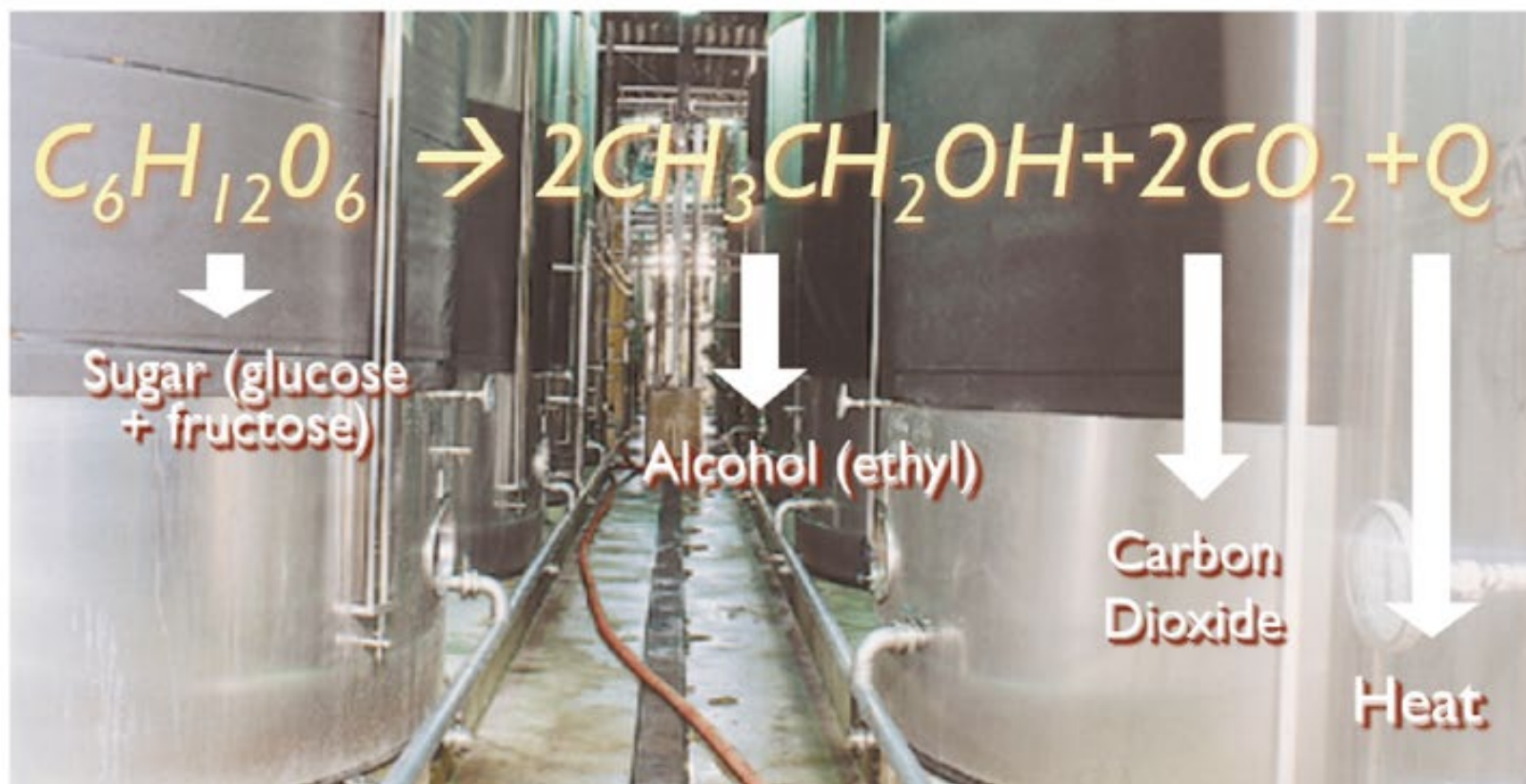
dry

# Obtention of the musts



*dry*

## Alcoholic fermentation

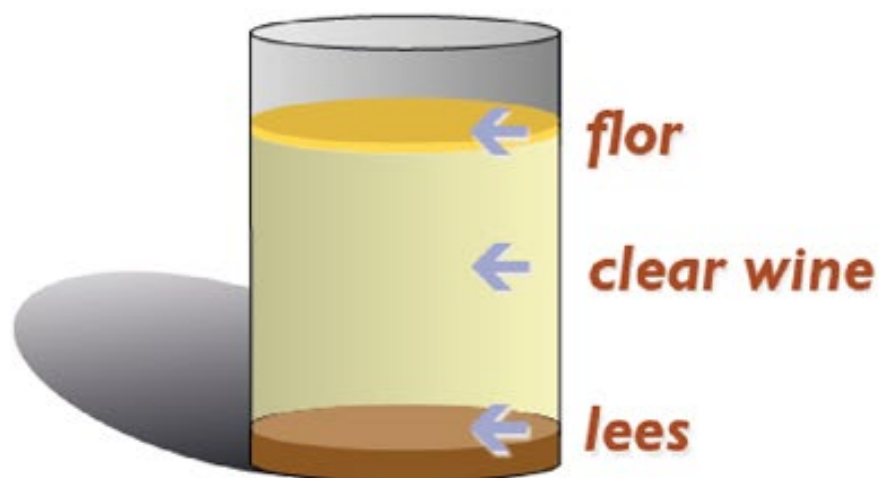


*dry*

## The base wine




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





## Fortification



First classification (january)

- pale and light wines: **fino** /
- heavier, darker wines: **oloroso** ○



**Fortification** – addition of pure grape spirit



fino is fortified up to

15°



oloroso is fortified up to

17°

The different levels of alcohol determines the future **ageing** of sherry inside the casks



at 15° alc.  
the wine keeps the flor

**biological ageing**

flor protects the wine from  
oxidation / interact with wine

at 17° alc.  
the wine loses the flor

**oxidative ageing**

evolution due to ageing in the  
butt, with no flor influence

## Sherry wines. New trends



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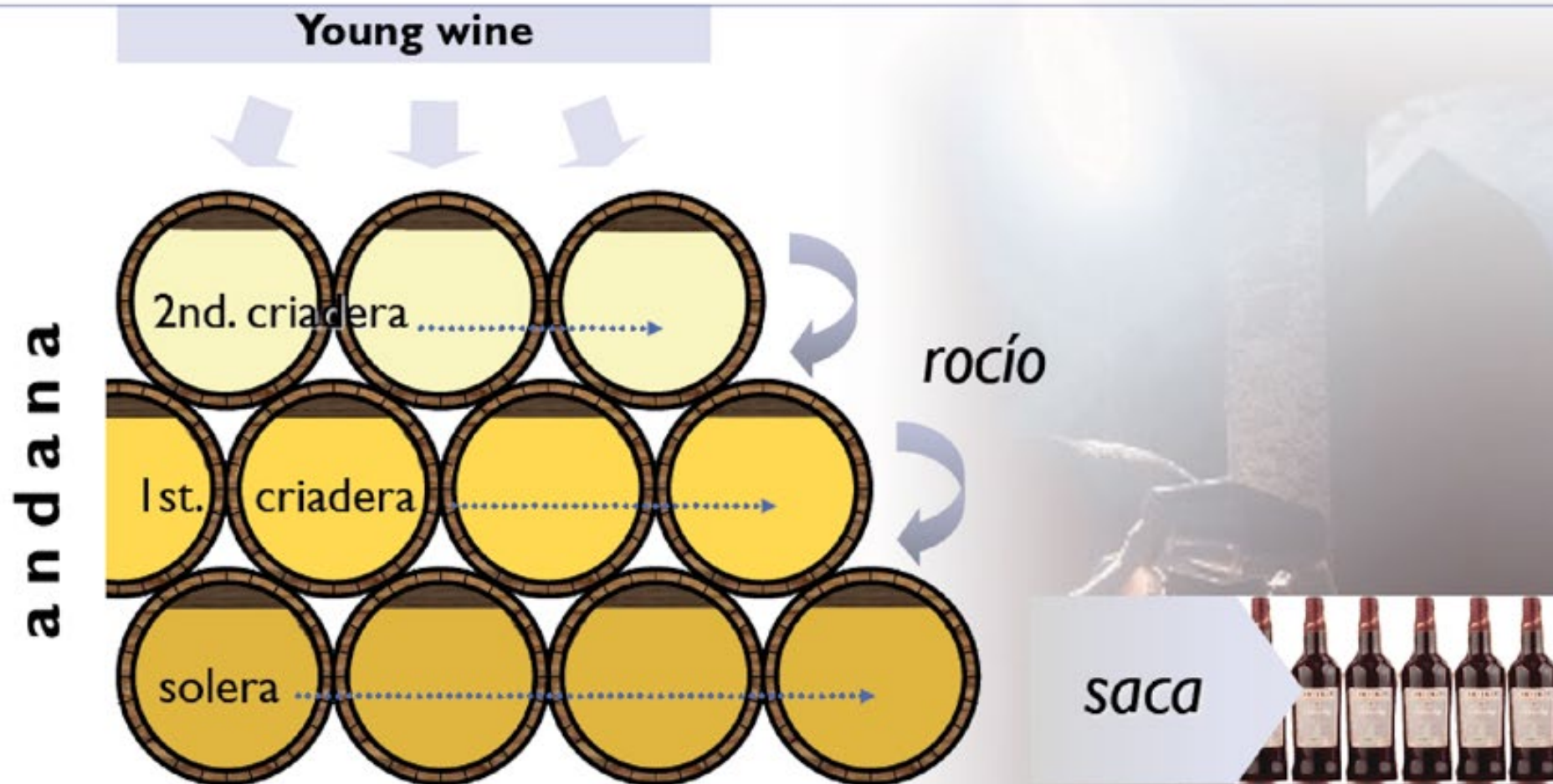
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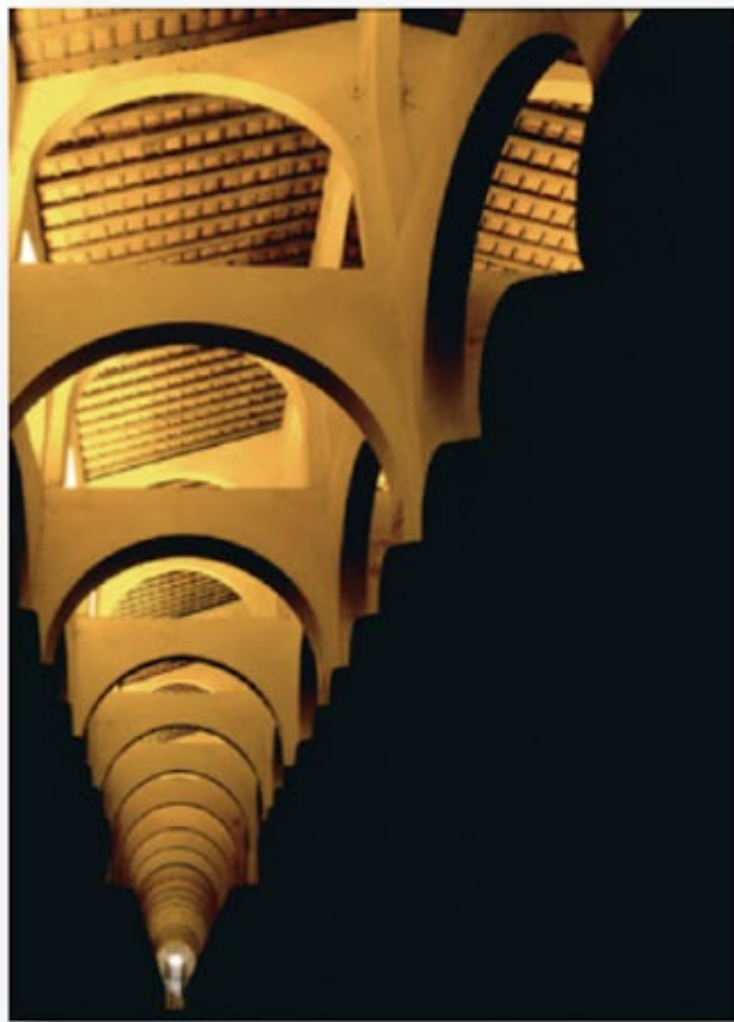




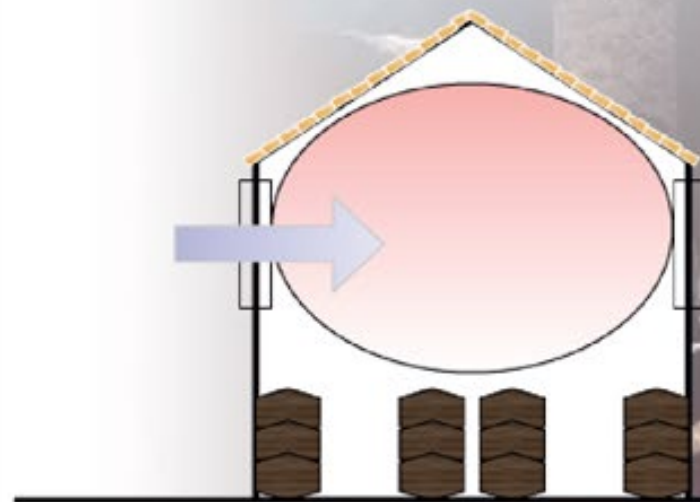
# How does the solera work?



## The cathedral-like bodegas



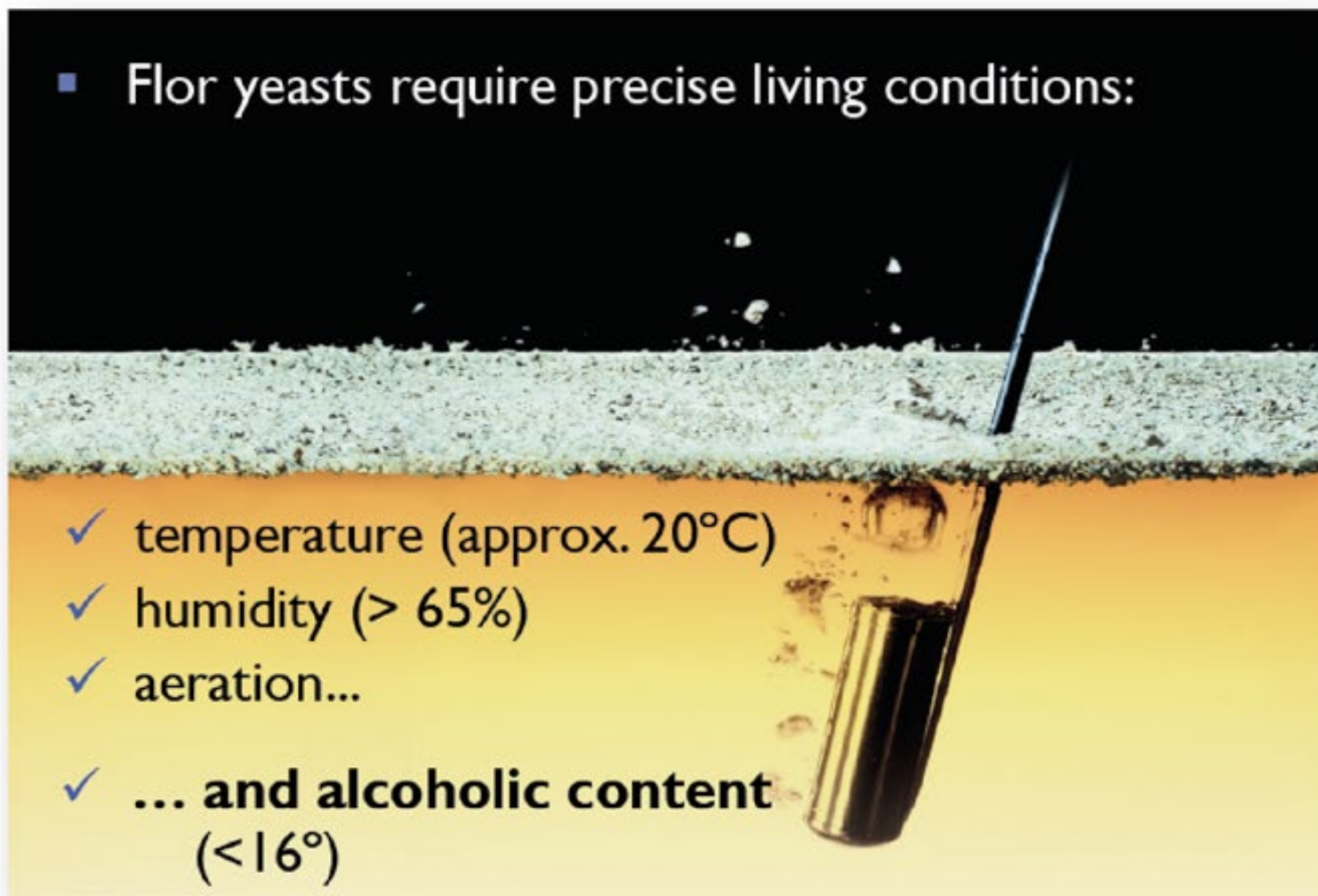
- Different styles and dimensions.
- Common elements: high ceilings, windows to capture *poniente* winds, *albero* floors...
- Stable microclimatic conditions.



## Flor – live inside the barrel

- Flor yeasts require precise living conditions:

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



## Sherry wines. New trends



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## Sherry wines. New trends



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1. Fino Single Vineyard **Inocente**, Valdespino
2. Fino en Rama **Tio Pepe**, Gonzalez Byass
3. Manzanilla Pasada **Pastora**, Barbadillo

## Ageing without flor...

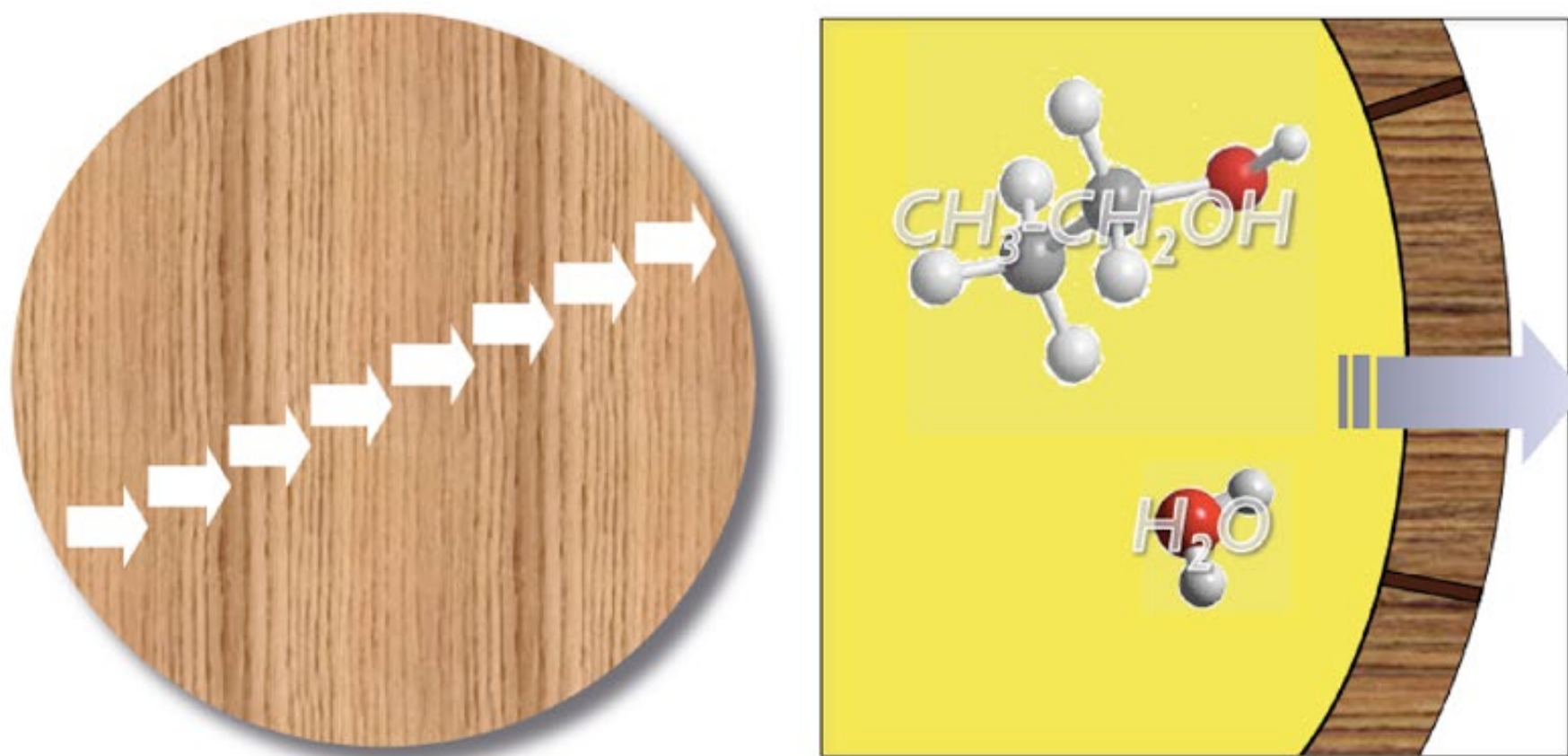
...involves different processes:

- Oxidation of the wine's components,
- Extraction of wood elements,
- Reactions among the different components...
- And a huge degree of **concentration**.





## The *bota*'s selective transpiration.



3 to 4% annual evaporation. Mainly water → concentration.

## Sherry wines. New trends



## Sherry wines. New trends





4. Oloroso de Añada 2001, Williams & Humbert
5. Palo Cortado **Peninsula**, Emilio Lustau

sweet

## Natural Sweet Wines

- Pedro Ximénez & Moscatel grape varieties.
- Late-harvest or even sun-drying of the grapes (*soleo*) in order to concentrate the sugar.



sweet

## Natural Sweet Wines

- Partial fermentation of the grape musts.

wine alcohol



+ Traditional (oxidative) ageing.



Moscatel



Pedro Ximénez



## “Vinos Generosos de Licor”

blended

- Produced from dry (generoso) wines.
- Blended with natural sweet wines.



Pale Cream

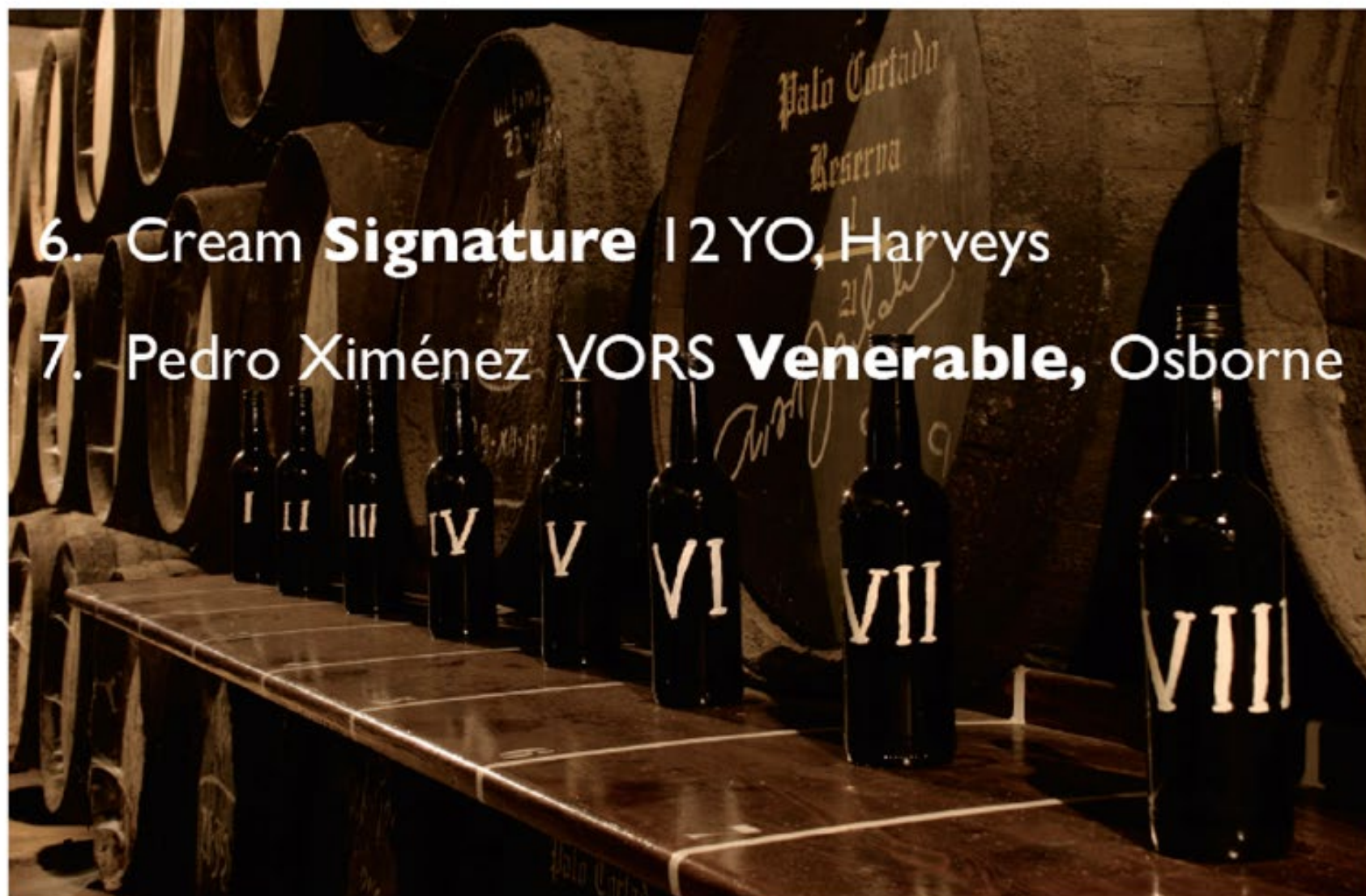


Medium



Cream





6. Cream **Signature** 12 YO, Harveys

7. Pedro Ximénez **VORS Venerable**, Osborne



# Thank you!

