



PALE CREAM

Ranging from yellow straw to pale gold in colour. In the nose it shares the sharp bouquet of biologically aged wine, with hints of hazelnut and dough received from the flor. Light and fresh in the mouth but with a delicate sweetness which is pleasant on the palate.

MEDIUM

Ranging from amber to dark chestnut in colour, medium sherry has a liquorous amontillado-like bouquet with the smoothly sweet notes of pastries, quince jelly or baked apple. It starts slightly dry in the mouth, gradually becoming sweeter to finish with a smooth vaporous aftertaste.

CREAM

Ranging from chestnut brown to dark mahogany in colour this wine has a dense, syrupy appearance. A strong oloroso bouquet in the nose combines with a hint of sweetness reminiscent of roasted nuts, such as in nougat or caramel. Full bodied and velvety in the mouth with a well balanced sweetness.

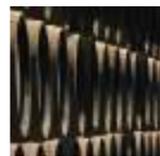
MOSCATEL

Ranging from chestnut to an intense mahogany in colour. The characteristic varietal notes of muscatel grapes stand out in the nose with the presence of the floral aromas in addition to citric notes.



PEDRO XIMÉNEZ

A dark, ebony coloured wine. In the nose its bouquet is extremely rich with predominantly sweet notes of dried fruits, accompanied by the aromas of honey, grape syrup, jam and candied fruit. Velvety and syrupy in the mouth leading to a lingering, tasty finish.



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SHERRY WINES

Jerez Xeres Sherry

DENOMINATIONS OF ORIGIN

"JEREZ-XÉRÈS-SHERRY".

"MANZANILLA-SANLÚCAR DE BARRAMEDA".



MANZANILLA

A bright, pale straw coloured wine. A sharp, delicate bouquet with predominant floral aromas reminiscent of camomile, almonds and dough. Dry, fresh and delicate on the palate, light and smooth in spite of a dry finish. Its special characteristics are the result of the microclimate to be found in Sanlúcar de Barrameda's bodegas.

FINO

Ranging from bright straw yellow to pale gold in colour. A sharp, delicate bouquet slightly reminiscent of almonds with a hint of fresh dough and wild herbs. Light, dry and delicate on the palate leaving a pleasant, fresh aftertaste of almonds.

AMONTILLADO

This is an elegant wine which ranges from pale topaz to amber in colour. Its subtle, delicate bouquet has an ethereal base smoothed by aromas of hazelnut and plants; reminiscent of aromatic herbs and tobacco. Light and smooth in the mouth with well-balanced acidity. A complex wine with a long aftertaste.

OLOROSO

Ranging from rich amber to deep mahogany in colour. Warm, rounded aromas with hints of wood and walnut, which are both complex and powerful. Full flavoured and structured in the mouth. Powerful, well-rounded and full bodied.

PALO CORTADO

A wine of great complexity which combines the delicate bouquet of an amontillado with the body and palate of an oloroso. Chestnut to mahogany in colour with a complex bouquet. It has a deep, rounded, ample palate.

A PALETTE OF SENSATIONS



Sherry and Manzanilla are produced in the Jerez Region, Spain's oldest winegrowing region. The words Sherry and Jerez trace their roots back to Sherish, the Arab name for the city founded by the Phoenicians three thousand years ago. It is no surprise, therefore, that the winegrowing techniques of today's bodegas have roots that draw on Antiquity itself.

SHERRY, THE CUTTING- EDGE CLASSIC

Nowadays sherry is one of the most versatile wines in production. Whether enjoyed as an aperitif or with a dessert, accompanying a meal or as a cocktail, sherry has demonstrated a lasting capacity to offer new sensations and combinations.

In Sherry's case, the origin is of vital importance. Wines from the Jerez Region are born and aged in the Region itself. The Region is a geographically privileged triangle located in south-eastern Andalusia next to the River Guadalquivir. Its three vertices are the cities of Jerez de la Frontera, El Puerto de Santa María and Sanlúcar de Barrameda. Its Production Zone takes in the municipal boundaries of Jerez, El Puerto, Sanlúcar, Chiclana, Chipiona, Puerto Real, Rota, Trebujena and Lebrija. The Region enjoys special microclimatic and geographical conditions. It has a warm climate with both easterly and westerly winds while many thousands of years ago its lime albariza soils were covered by the ocean. All of the above make Sherry a unique, inimitable wine. The Consejo Regulador of the Denomination of Origin, Spain's oldest, certifies the quality and origin of wines whose roots are thrust deep into the Region's History. Throughout History Sherry has occupied a privileged position. It

was the favourite wine of discoverers such as Columbus and Magellan; its praises were sung by William Shakespeare and Alexander Fleming declared it the best remedy against disease. With its long history and one of the oldest and most singular wine-producing techniques in the world, Sherry is a uniquely exceptional wine.



DENOMINATION OF ORIGIN



FROM VINE TO BUTT

HARVEST
In the Jerez Region, the grape harvest takes place during late August and early September. The three grape varieties, Palomino, Pedro Ximénez and Moscatel, are harvested, mainly by hand, from the 10,000-plus hectares of vineyards. Then they are either taken to the winepresses or, in the case of the grapes used for sweet wines, they are left to dry on esparto grass mats in an artisan process is known as soleo.

VINIFICATION
The must from the presses, known as mosto de yema, is the raw material for the ageing of Sherry, and it is immediately passed into stainless steel vats where it is fermented under temperature-controlled conditions.

CLASSIFICATION
The secret of Sherry's singularly unique character lies in the "Flor", a layer of yeasts that insulate the wine and protect it from contact with the air. This "Flor" appears spontaneously on the surface of the wine once the fermentation process has finished. Each year when the fermentation is over, the Jerez cellarmen are faced with one of their most important decisions: how each wine is going to be aged and what style it is destined to become. The palest, lightest wines will be aged biologically to become Fino or Manzanilla. Wines with more body will undergo oxidative aging in direct contact with the air – to become Olorosos.

AGEING
The wines' ageing process begins in butts of American oak. In the case of Fino and Manzanilla the wine is protected from oxidation by its "Flor". As the "Flor" is a living organism (yeasts) it interacts with the wine, giving it aromas and flavours. The Olorosos' higher alcohol content prevents the appearance of "Flor". The wine is then aged according to the Solera and Criaderas System. The butts are stacked in rows according to their age. The butts with the oldest wines rest on the floor (in Spanish, suelo, hence the word solera) when wine is extracted for bottling from the solera butts, it is immediately replaced with wine from the next level up, known as the primera criadera, literally the first nursery. This in turn is refreshed with wine from the row above it and so on up to the last row containing the youngest wine. Thanks to this singular system, native to the Jerez Region, every year the youngest wine is mixed methodically with the oldest, the oldest gaining youth and vigour and the youngest gaining the body and robustness of its elders.



TIPS AND FACTS TO ENJOYING SHERRY



Finally a few curious facts...
Sherry became popular in England after the privateer Sir Francis Drake sacked Jerez, and made off with 50,000 bottles of wine for the Court of Elizabeth I. It is no surprise, therefore, that Shakespeare mentions Sherry in quite a few of his works.

On his voyage of discovery of the New World, Columbus took Sherry with him while Magellan spent more on provisions of Sherry than on arms when preparing for his circumnavigation of the world in 1519.

Sherry is a unique, singular wine and as such it is worth bearing in mind a few simple tips in order to enjoy it at its best because your enjoyment is our objective.

- The traditional sherry glass (catavinos) is not essential: try serving sherry in a wider white wine glass and you'll enjoy it just as much.
- Try combining it with refreshing soft drinks and ice during the summer or with other drinks as a cocktail.

Sherry Wine is often referred to as the ultimate aperitif. What not everybody knows, however, is that the possibilities of sherry wines go much further at the table than that of being merely an aperitif par excellence.

Fino	Shellfish, White fish Salted fish, Caviar Olives and pickles
Manzanilla	Cured Iberian ham Asparagus
Amontillado	Nuts, cheeses Smoked fish Soups and consommés Blue fish
Oloroso	Nuts, Cured cheese
Palo Cortado	Cold meats, Tuna Game, Stewed meat
Pale Cream	Foie-gras Fresh Fruit (pear)
Medium	Foie-gras Pâtés and quiches Curry
Cream	Foie-gras Fresh Fruit (orange, melon)
Moscatel	Fruit salad Ice-cream, Pastries
Pedro Ximénez	Ice cream, Chocolate Blue cheese

