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THE WINE LOVER'S COMPANION

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sherry

A [fortified](#) wine made in the [jerez-xérèx-sherry y manzanilla de sanlúcar de barrameda do](#), a designated area located around the town of [jerez de la frontera](#) in southern Spain's Andalusia region. Along with [port](#) and [madeira](#), sherry is considered one of the three great [fortified](#) wines. Sherries range broadly in color, flavor, and sweetness, but there are fundamentally only two types-*fino* and *oloroso*. The difference between these two originates with a peculiar yeast called [flor](#) and relates to the level of [alcohol](#). Flor develops only on fino-type wines and imparts a sharp, tangy characteristic. It also forms an insulating layer on the wine's surface that protects the wine from oxidation (see [oxidized](#)) and keeps the wine's pale color. Flor won't develop in wines with over 151/2 percent alcohol, so *fino*-style wines are generally lower in alcohol than olorosos, which are fortified up to 18 percent alcohol. **Oloroso:** Since all sherry barrels are only filled about five-sixths full, air gets to the *olorosos* and-because they're not protected by a

layer of flor-causes them to oxidize. This oxidation turns the wine's color from deep gold to deep brown and endows the aroma and flavor with rich, nutty-raisiny characteristics. Because olorosos are usually aged longer than most sherries, they're also more expensive. In Spain, most olorosos are [dry](#). **Cream sherries** are usually lower-grade olorosos that have been heavily sweetened. **Amoroso** (also called *East India*) is also a sweetened oloroso, as is the very dark, extremely sweet **brown sherry**. **Rayas** are also lower-grade olorosos. Because of their color, lighter olorosos are sometimes called **golden sherries**. There are several different variations of fino-style sherries. **Fino:** This pale, delicate, very dry, tangy wine is considered by many to be the world's finest sherry. Finos are excellent when young and should not be aged because they don't improve and may lose some of their vitality. A **fino amontillado** occurs when a fino has lost its flor (at about 6 years) and begins to turn amber-colored and gain a little of the nutty flavor found in an oloroso. **Amontillado**, still a fino-style wine, is aged longer and is darker and softer than a fino amontillado. It should have a distinctively nutty flavor and retain some of the pungent tang. **Manzanilla** is the lightest, most delicate, and most pungent of the fino-style sherries. It's made in Sanlúcar de Barrameda, a seaside town whose location is said to

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give the wine a hint of saltiness. A **manzanilla pasada** occurs when the flor fades (at about 7 years) and the wine takes on some of the characteristics of an amontillado-nutty flavor and darker color-while still retaining its pungent character. **Pale cream sherry** is a fino that has been sweetened. **Palo cortado** is a cross between an oloroso and a fino and varies from producer to producer. Supposedly, a palo cortado starts life as a fino-developing and gaining a tangy character from flor. At some point in its evolution, it deviates and evolves as an oloroso would by oxidizing and developing rich, nutty characteristics and a darker color-all while retaining some of a fino's tanginess. This style is very rare and greatly sought after by sherry connoisseurs. Generally sherries are non-vintage (*see* [vintage](#)) and the quality is consistent year after year because the Spanish use the [solera](#) system of topping off older wines with the more recently made sherry. Simply described, the solera system consists of a number of tiers of sherry casks from oldest to the most recently made. Usually one-quarter to one-third of the oldest wine is drawn off for bottling and then replaced by wine from the next oldest tier and so on up through the solera system. This process lets the old wines infuse the younger wines with character while the younger wines give their nutrients to the older wines. In fino-style wines this latter activity gives the flor something to live on. In 1994 [gonzalez byass](#) introduced two unusual vintage-dated sherries, a 1963 and a 1966. Both sherries bypassed the normal solera system aging process and were aged separately in their own oak casks. Spanish sherry is made primarily from the [palomino](#) grape along with small amounts of [pedro ximénez](#) and Moscatel ([muscat](#)). Sherry-style wines are now also made in the United States, as well as in other parts of the world including Australia and South Africa. Many wines that call themselves sherry are inexpensive potables that aren't produced anything like the Spanish originals. A few, however, attain a close approximation by using flor inoculations and the solera system. Sherries can be drunk before or after dinner. Dry sherries are usually served chilled; sweet sherries are served at room temperature.

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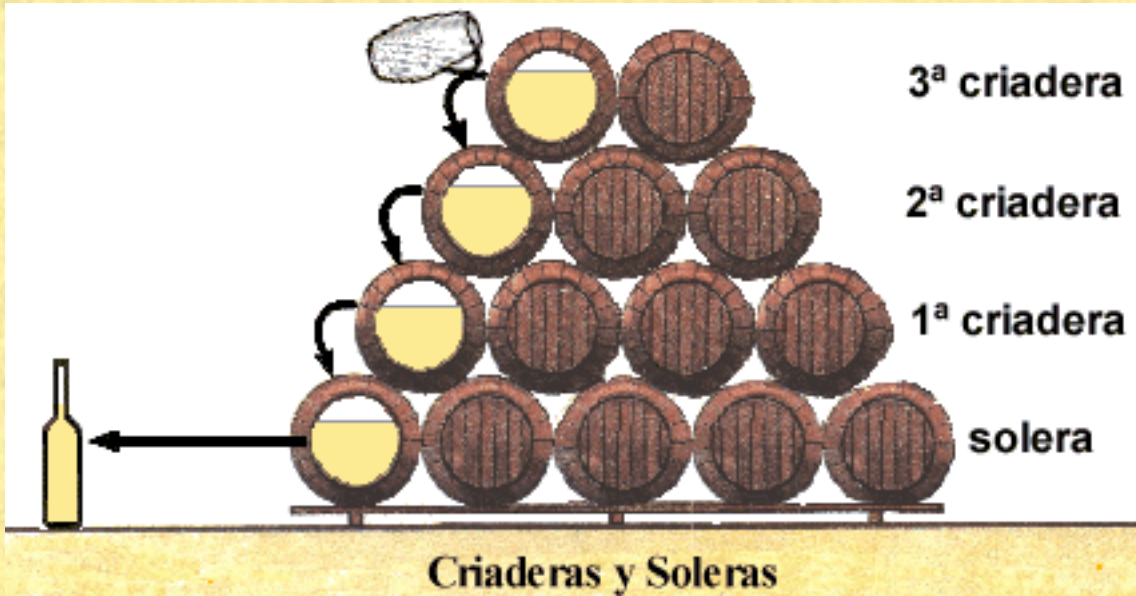
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A word about the 'Solera system'

Technically known as 'fractional blending', this method of maturing wine is used for Sherries and Manzanillas.

Essentially the system consists of blending younger wines in to older ones through a series of barrels. The process starts with the last barrels in the series when about one third of the barrels' contents are



extracted to be bottled. These barrels are topped up using an equivalent amount of wine from the penultimate barrels, which in turn are topped up by the preceding set. The first barrels in the system receive the wine from the last harvest. This movement may take place about three to four times a year but varies depending on each wine. The end effect is that the final

barrels in the series contain a blend of the all the 'vintages' from the year that the system was started. Wine made this way can't be given a specific age, only average age.

The benefits in general of this system are:

1. The final product is very consistent in quality. Whenever the region suffers a poor harvest, the relative lack of quality or quantity is nullified by the surrounding good vintages that blend in to the system.
2. It is said that the older wine 'teaches' the younger wine. That is to say that the younger wine tends to take on the characteristics and quality of the older components.

The solera system is of special importance for Manzanilla, since this system allows for the younger wine to provide fresh nutrients for the 'flor' to continue to grow on the Manzanilla.



The Winery: The Region



The Sherry Region, Jerez de la Frontera

The center of the sherry region is the city of Jerez de la Frontera, in Andalusia along the southwestern coast of Spain. Jerez is one of the oldest wine-producing areas in Spain, dating back to the Phoenician occupation in 1100 BC. The ancient name of Jerez, Sheris, has been corrupted by the English to sherry, while Xérès is its French counterpart. The words Jerez-Xérès-Sherry appear on all bottles of authentic sherry, which is produced only in the officially demarcated Jerez DO (Denominacion de Origen).

The Jerez and Jerez Superior DOs

Within the official sherry producing zone, the higher rated Jerez Superior DO was demarcated based on the location of the special albariza (all bar EE tha) soil. Deposits of this special, bright white soil are found in specific locations between Jerez de la Frontera and the coastal town of Sanlúcar de Barrameda about 20 miles to the northwest, an area known as "the golden triangle" because it contains sherry's finest vineyards. This zone of noncontiguous albariza outcroppings is known collectively as Jerez Superior.

The most famous part of Jerez Superior is the Macharnudo pago, which occupies the more prominent hills, with elevations of up to 300 feet above sea level. This allows vineyards there to catch more of the cool, moist Atlantic breezes. The Domecq estate dominates the highest hill. Other well known pagos include Añina, Balbaina, Carascal and Mira Flores (in Sanlúcar).

Consejo Regulador

The controlling body of the sherry industry, the Consejo Regulador, was established in 1933 to protect the quality of sherry. This organization established the Jerez Denominacion de Origen (DO) in 1935. This organization regulates such things as maximum vine density, yields per acre and production and shipping limits for the Jerez DO. The words "Jerez-Xérès-Sherry" appear on all bottles of authentic Spanish sherry, on paper seals granted by the Consejo Regulador to guarantee the origin of the

wine. The sherry appellation contains just over 32,000 acres of vineyards.

Climate

The secret of the sherry appellation is the combination of a hot dry climate and the unusual structure of the soil that, together, bring forth world class wines from a grape (Palomino) used for fine wines nowhere else on Earth. The climate of the Jerez region is characterized by cool and rainy winters, and very hot, dry summers. The rainy season is October to March, when an average of 22 inches of rain falls. Summer brings days that regularly exceed 90° F, with soft nights in the 60s. The vineyards are cooled by the steady, moist onshore wind known as the *Pontiente*.

Soil

The white albariza soil creates a striking view in the Jerez Superior region. Albariza is a crumbly, limestone-rich (chalky) soil that has the ability to absorb tremendous amounts of winter rains, about 34% by weight, then seal its surface like a crust to blunt evaporation and sustain the vines through the hot, dry Andalusian summer.

Vineyards

The best are on the gentle slopes, with the vines planted in rows, low to the ground. The more recently planted have a simple trellis of catch wires to help hold the fruit up and away from the ground and promote air circulation around the fruit. This also makes way for mechanized cultivation and harvesting. Before the first winter rain, steps are made in the soil to slow the water running down slope. This allows more rain water to soak into the soil while also minimizing erosion. The steps are smoothed over in the spring to cover small cracks and prevent evaporation of the precious moisture that will sustain the vine through an entire season.

For sherry production, the Consejo Regulador limits vine density to 1660 vines/acre and yield to 4.5 tons/acre. Since the early 1980s, about half of the existing vineyards in the sherry zone, mostly on inferior soils, have been torn out to increase the quality of sherry.

Grapes

Sherry is made from only white grapes, primarily one of the many clones of Palomino, which accounts for 95% of the vineyard plantings in Jerez.

A moderately yielding grape with a fragile skin and low acidity, Palomino makes flat, flabby table wines (it is said to be delicious for eating) and only shines when matured into sherry. Their skin turns a warm golden color at harvest time. Pedro Ximénez (hee-men-eth) and Moscatel (Muscat of Alexandria) are also grown in small amounts. Pedro Ximénez is used as the sweetening blend in many sherries, including Domecq's Medium Dry Amontillado and Sibarita. There are also sherries made from 100% Pedro Ximénez, such as Vina 25 and Venerable, that are bottled as varietal dessert wines.

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About Sherry: How Sherry Is Made

Sherry owes its character and finesse to a complex fractional blending system, known as a solera. While winemaking begins much like other table wines of the world, the wine is then fortified with grape brandy or spirit and enters a solera for years of aging.

Harvest & Crush

Harvest begins in September and may last a month. Sugar content alone is the picking criteria. Minimum sugar for the Jerez Denominacion de Origen is just over 19%, while Jerez Superior is over 21% sugar. Typically, the grapes are harvested at 23-24% sugar.

The best sherries, especially Finos, are made from the free run and light press juice from grapes grown in the best vineyards; that is, those with the special, chalk white calcareous soil called albariza. After crushing, the juice, or mosto, is fermented in temperature controlled stainless steel tanks at about 80° F. Ninety percent of the sugar is consumed in the first three days.

Fortification

After five to seven days of fermentation, the wine is dry and the primary, alcoholic fermentation ceases. It is now that the methods peculiar to sherry come into play. While still in the tank, the wine is assessed for delicacy before having its alcohol content fortified with spirit. The level of fortification depends on this first of many classifications - fino (light and delicate) or oloroso (heavy and full).

All finished sherry styles - Manzanilla, Fino, Amontillado, Palo Cortado, Oloroso and Cream - are derived from these two basic sherry classes. Once the first classification is made, the new wines are called añadas, or "wines of the year" and are then placed in the large American oak "butts" (casks) of 132 gallons. The only other style of sherry is made from the sun-dried Pedro Ximenez grape.

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About Sherry: How Sherry Is Made

The Bodegas

After fermentation, the mosto is transported to large, warehouse-like wineries known as bodegas for aging. These whitewashed, cathedral-like buildings shield the wine from the summer heat, allowing for the slow maturation process that is key to the character and consistent quality of sherry. Domecq owns 16 bodegas in and around Jerez de la Frontera, which involve some 667 acres of land and hold a total of 80,000 butts of sherry. Nearly 40,000 of these are held in the spectacular Domecq bodega known as La Mezquita (The Mosque), because of its Moorish architecture.

The character and quality of sherry, like that of Champagne, depends heavily on maturation, with the initial winemaking secondary. Also, like Champagne, the young wines are so harsh that most of the initial grading of the raw material is done by the nose instead of tasting.

As wine in the bodega begins to develop, its progress is monitored and its qualities classified by the capataz (cap-a-tath), an expert cellarmaster who manages the maturation of the sherry. Most sherries, even the pale Finos, are matured for at least five years before being bottled. Once bottled, the sherry is ready to drink.

Maturation

In the bodegas, another phenomenon peculiar to sherry takes place. In certain barrels, the living yeast that had fermented the wine begin to take another (aerobic) metabolic pathway, forming a waxy coating on their cell walls and floating on the surface of the wine, becoming visible as a white layer about half an inch thick. Because the yeast is seen to "bloom" on the surface of the wine, it is known as "flor," Spanish for flower. If permitted to grow, flor imparts a tantalizing, yeastiness to the wine.

- Finos are aged under a layer of flor, protected from air.
- Olorosos are not aged under flor and are fortified to a strength that kills the flor. They mature with exposure to air.

The Solera System

Sherries are matured using the solera, a system of fractional blending, consisting of a number of groups of butts known as criaderas (nurseries). The wines in each criadera are of the same type and relative age. While working their way through the system, younger wines "refresh" older wines and older wines "educate" young ones. A phenomenon occurs in which the entire blend takes on the desirable qualities of the older wines.

Fully matured wines for bottling are drawn from the oldest (bottom) level and then replenished from the younger layer above, with the youngest wines residing in the top layer of casks. No matter how many times the wine moves within the solera, no more than one third may be removed in a given year. The system is fed from the stocks of young añada wines. This method maintains a consistent high quality and style for each type of Domecq

About Sherry: How Sherry Is Made

Fino

Fino sherries mature under a layer of yeast known as flor. Flor forms a protective shield over the wine so it does not oxidize and turn brown. Flor metabolizes oxygen and glycerin. Since glycerin is oily, Finos lose their body, making them perfect aperitifs. The flor layer adds its own aromas and flavors to the fresh apple flavors of the Palomino grape, such as yeasty bread aromas and hints of earthy spiciness. Wines destined to become Finos are fortified to around 15.5%; anything higher would kill off the flor layer and change the style of wine.

Butts of Fino are filled partially, to about 9/10 capacity, so the flor layer is supplied with oxygen. Flor would eventually die on its own and must be kept alive by the capataz for the next four to five years by continually replenishing the butts with younger wines that supply needed nutrients.

Manzanilla

Where a Fino-type wine is aged also influences its final character, because climate affects the thickness and intensity of the flor layer. Flor grows thicker at lower temperatures and higher humidity. Finos aged in the cooler coastal region of Sanlúcar de Barrameda, which develop a thicker, even layer of flor, are more delicate, with an unusual salty tang, and are given the name Manzanilla (mon than EE ya).

Amontillado

To create Amontillado (ah moan tee YAHD oh) a mature Fino is allowed to lose its flor, either by not replenishing or by additional fortification to a higher alcohol level, which will kill the flor layer. Now exposed to air, the pale Fino then oxidizes into a nutty, richer, amber colored sherry as it is further aged in an Amontillado solera.

Oloroso & Cream

Wines destined to become rich, mahogany-colored oloroso style wines are fortified to a higher strength of around 18% to prevent the formation of flor. Most Olorosos are sweetened before bottling with Pedro Ximénez, or are used as the base wine in the even sweeter Cream sherries. Cream sherries are generally Oloroso wines, sweetened with Pedro Ximénez wine before bottling.

Pedro Ximénez

In addition to its use as a sweetening wine for other sherries, Pedro Ximénez sherry is made from sun-dried Pedro Ximénez grapes. The raisins are pressed to release their juice, and the juice is fortified immediately and placed in solera. This extremely sweet, concentrated, dessert wine tastes of raisins, toffee and spice.



WINE / John Anderson

Spotlight On



Sherry and Port

Oh, Sherry

Before the warm weather arrives (and with it a desire for margaritas and beer), savor a fiery sherry or a well-aged port. Just be sure to get the right ones...

April 5, 2002



Dry sense of humor:

Hidalgo's La Gitana Manzanilla.

Winter may have just left us, but it's not too late to enjoy a bottle or three of port and sherry. Slightly fiery, these distinctive Iberian fortified wines are the great warmer-uppers when the weather is still

chilly and crisp.

Port you're best off storing at home. Sherry, on the other hand, you should always drink fresh, preferably bought the day you intend to open it from off the shelf of a store with a high turnover. Both ports and sherries come in a wide range of styles. First, let's look at sherry, which to my mind remains the greatest bargain in the world of fine wines. Think about it: Ten dollars will get you a first-rate sherry. Twenty to twenty-five an unforgettable bottle. Beat that.

A quick primer: Sherries range from bone-dry finos and Manzanillas to medium weight amontillados to the somewhat heavier and sweeter olorosos. At the far extreme of the sweetness scale are the muscatels and P.X.s -- your true heavyweight dessert wines. As for finos, Tio Pepe, from Gonzalez-Byass, remains the yardstick, being both floral and



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dry. My personal favorite Manzanilla has long been Hidalgo's La Gitana. These are both \$10 to \$15 wines. [Astor Wines](#) in particular offers a fine selection of the Hidalgo sherries.

Hidalgo is a strong manufacturer, but if I were to choose the best sherry house of them all it would have to be Emilio Lustau. Even the basics here are invariably superb examples of their kind, beginning with the light, dry, elegant Puerto Fino and its two cousins, the Fino Jarana (slightly fuller to my mind) and the beautiful Manzanilla Paporusa. Ten dollars gets you greatness.

Lustau gets the most applause for its Almacenista line. These sherries are held and matured by individual small merchants known as "almacenistas." At this level, every single bottling is of the highest quality: Only personal preference can determine which one is best. My current favorite is the smooth, silky, smoky Oloroso Pata de Gallina 1/38. The 1/38 refers to the fact that the bottle was drawn from one of only 38 casks. Not an Almacenista sherry but equally fine is the Emperatriz Eugenia oloroso. These are \$20 to \$25 sherries, and all are superb.

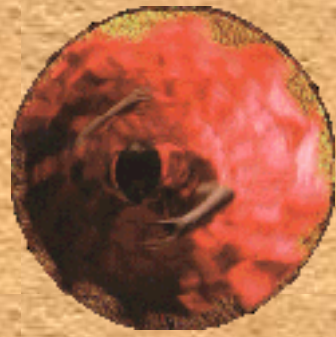
Unlike sherry, ports, unfortunately, don't come cheap. Indeed, great port is always expensive. At the bottom of the heap are "rubies." For the same \$10 you'd spend on a raw, fruity ruby port, I'd much rather drink a good fino sherry. Unless you're using it for cooking, forget the rubies.

LBV stands for Late-Bottled Vintage. These are wines of a single vintage, but kept in cask for four years or more. They don't improve with cellaring and are ready to go when opened. The price is right (\$15 to \$20), but, in general, I'm not wild about LBVs, which don't aspire to all that much. The best of the bunch at the moment -- and, to be fair, these really are good -- are for me the '95 and '96 Fonseca LBVs. The '96 is particularly floral and even elegant -- not a word I usually think of when it comes to LBVs.

Tawnies stay a long time in cask -- sometimes a very long time. Ten years is the basic, twenty the first of real interest, thirty perhaps ideal, and forty moving towards the ethereal. As the years pass, these ports become less red and more tawny in color. They also smooth out. My favorite 20 Year Old has to be Graham's, which is incredibly dry and walnutty. Like most first-rate 20 Year Olds, it costs around \$40. Among the 30s, I'm wild



Manzanilla 'La Gitana'



La Manzanilla is a dry wine and the lightest and most delicate member of the Sherry region and can only be made in the coastal town of Sanlúcar de Barrameda set at the mouth of the River Guadalquivir. The position of the town, set between the sea and the river and the marshlands to the north, combines with the particular topography of the town itself to create an especially humid and constant microclimate. These conditions allow a special growth of yeast, known as the 'flor', to grow on the surface of the maturing wine all your round thus protecting it from the detrimental effects of oxygen. Elsewhere in the Sherry district, the flor dies off in the summer and winter months to form the Fino sherry instead. Due to the uniqueness of this wine Manzanilla has its own 'Denominación de Origen'

Manzanilla -Sanlúcar de Barrameda, set within the Sherry Denomination.

Our Manzanilla is sold under the name of 'LA GITANA' and carries a label depicting the 'gitana' (gypsy girl) which was originally painted for the firm by Joaquín Turina, father of the famous composer of the same name. Today, 'La Gitana' is the most popular Manzanilla on the Spanish market and is now the best selling wine in Seville.

This is the classic example of this unique wine and the flagship of our company. Its fresh and delicate taste has made it the favourite of Seville, the heart of traditional Andalucía where they drink it chilled, with a meal or with tapas or simply as a delicious wine.



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The 'NAPOLEON' Range

The brand name 'Napoleon' originates from the time of France's occupation of Spain in the early 19th century. In those years Hidalgo maintained a healthy trade selling some of the finer sherry to the French

officers under their leader's name and, at the same time, to the British with the 'Wellington' Sherry.

The range: They can be drunk as delicious aperitifs but they also combine excellently with a variety of foods.



FINO SUPERIOR: Produced in a special bodega near Jerez, it expresses the essence of this style. Pale golden, a well concentrated honeyed nose with a hint of almonds and dry fresh flavour. Served chilled.

AMONTILLADO SECO: Old style, true Amontillado originating from Manzanilla Sherry and obtained only after many years of ageing. Dark with a rich nutty aroma, full flavour and completely dry.

OLOROSO SECO: A dark amber coloured old Oloroso. A rich walnut

aroma with a smooth and almost velvety flavour. The wine is dry but with a hint of sweetness.

OLOROSO ABOCADO: A similar style to Oloroso Seco, but sweeter and darker that comes from the blending of the sweet Pedro Ximénez Sherry with the Oloroso to create a very smooth flavour.

PEDRO XIMENEZ VIEJO: Made from sun-dried grapes and left for many years to mature. It is dark, rich and opulently sweet with a dried plum flavour and raisins on the nose. A pudding wine.

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Winery: [Vinicola Hidalgo](#)

Wine: **Cream Jerez Napoleon NV**

Score: **88**

Price: \$12

Country: Spain

Region: Spain

Issue: Sep 30, 2002

Tasty, this displays cocoa, smoke and caramel flavors on a moderately concentrated frame. Good grip on the finish keeps it clean. Drink now. (BS)

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Premium Sherries

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La Ina

La Ina is considered by many critics to be one of the benchmark Spanish Finos. Bone-dry with a lovely pale-straw hue, this medium-bodied sherry features fresh apple, almond and yeast flavors from its biological aging under a protective layer of flor yeast. La Ina is an ideal companion for olives, nuts, cheese, anchovies, sardines, shrimp or grilled sausages, and should always be served well chilled.

Wine type: Fino
Grape variety: 100% Palomino
Foundation of solera: 1919
Average age: 5 years
Alcohol: 17%
Residual Sugar: 0%

Review:

THE WINE NEWS

April/May 2000, Gerry Dawes

SCORE: 90 "Pale green straw. Classic, pronounced yeasty flor nose. Deep and penetrating with rich, glossy, full-flavored, nutty characteristics and a very distinctive layer of mineral and flor in the long finish."

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Harveys Bristol Cream

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Harveys has produced fine Spanish sherry from the Jerez region of Spain since 1796. Our flagship sherry, Harveys Bristol Cream, is the world's best selling sherry, and the most popular imported sherry in the United States. While standard Cream Sherries are merely sweetened Olorosos, Harveys Bristol Cream is a unique blend of Fino, Amontillado, Oloroso and Pedro Ximénez wines.

Harveys Bristol Cream

WINE ACCESS

NOVEMBER 2000, Gordon Stimmell

Score: 88 "Well known blend of old olorosos, finos and amontillados sweetened with Pedro Ximenez, this amber-coloured sherry has smoky orange rind and caramel aromas, with flavours of vanilla bean, toasted caramel and toffee. Mellow, very smooth style in a dark blue glass bottle. Try with a slice of orange alongside fresh roasted almonds."

Harveys Bristol Cream

Harveys Bristol Cream features flavors of roasted nuts and raisins, with a subtly spicy finish. Harveys Bristol Cream is usually served well chilled as an aperitif, as an after-dinner drink straight, or on the rocks with a wedge of lime or slice of orange. The ice lessens the viscosity and the citrus lowers the sweetness to create a refreshing drink. As a dessert wine, serve with cheesecake, flan, bread pudding or crème brûlée.

Winemaking

Harveys Bristol Cream is a proprietary blend of three sherry types — Fino, Amontillado and Oloroso, all created from the Palomino grape – that are then sweetened with Pedro Ximénez wine. Each adds a unique flavor and textural element to the final blend. More than fifty different soleras are used to create Harveys Bristol Cream, which is about 8 years old at the time of bottling. The final blend is a closely guarded company secret. Harveys Bristol Cream sweetness is ultimately adjusted to 13.8 - 14.2% by the addition of wine created from the sun-dried Pedro Ximénez, which adds a creamy, raisiny richness.

Bristol Blue Bottle

The Bristol Blue bottle was introduced in 1996 to mark Harveys 200th anniversary. Bristol, besides being an important seaport, had become one of Britain's centers for the manufacture of fine colored glass by the 1720s. The term "Bristol Blue" arose from the fact that Bristol was the point of supply for the coloring agent, Saxon cobalt oxide (smalt), which produced the wonderful, deep blue. This oxide was not easily available in Britain until the 1760s, when a Bristol porcelain manufacturer, William Cookworthy, purchased the entire stock from the Royal Saxon Smalt Works and made it available to glassmakers throughout the country.

Our Sherry

Find a store in your area that carries Harveys Bristol Cream:

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By entering our site, you verify that you are of legal drinking age.

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Serving Harveys Bristol Cream

Here are some guidelines to commonly asked questions about serving sherry.

- [When to Open After Purchase](#)
- [Serving Temperatures](#)
- [Which Glasses to Use](#)
- [How Much to Pour](#)
- [How Long to Keep an Open Bottle](#)

When to Open After Purchase

All sheries are fully aged when they are bottled, and do not benefit from further aging in bottle. We recommend you consume sherry soon after its purchase for best quality.

Serving Temperatures

Different sherry styles can be enjoyed at different temperatures. Use these guidelines:

Sherry Type	Serving Temperature
Finos	Well chilled: 1-2 hours in the refrigerator before serving
Amontillados	Lightly chilled: 1 hour in the refrigerator before serving
Olorosos / Cream Sherries	Room temperature or lightly chilled On the rocks On the rocks with a wedge of lime or a slice of orange

Which Glasses to Use

Although there are special sherry glasses, called *copitas*, any small, tulip-shaped white wine glass will do nicely.

How Much to Pour

Because of sherry's higher alcohol content, serving sizes should be 2-3 ounces.

How Long to Keep an Open Bottle

Once a bottle of sherry has been opened, it can be re-corked and stored in the refrigerator for a short amount of time. Use these guidelines for different sherry styles:

Sherry Type	Store Open Bottle
Finos	Up to 1 week, in the refrigerator
Amontillados	1-3 months, in the refrigerator or at room temperature
Olorosos / Cream Sherries	2-3 months, in the refrigerator or at room temperature



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Winery: [Harveys](#)

Wine: **Cream Jerez Bristol NV**

Score: **87**

An attractive cream Sherry, sporting honey, caramel and nut flavors on a medium-bodied, moderately sweet frame. Good cut on the finish keeps it refreshing. Drink now. (BS)

Price: \$12

Country: Spain

Region: Spain

Issue: Sep 30, 2002

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Lustau Solera Reserva Rare Amontillado Sherry "Escuadrilla"

Description: Deep golden colour, rich, subtle and naturally dry. A classically elegant Amontillado smooth and satisfying.

When To Drink it: Drink as a warming apéritif, with or without food

How To Serve it: Serve slightly chilled.

Bottle Sizes: 75cl, 37.5cl

Strength: 18.5% by volume

Grape Variety: Palomino Fino



Lustau Solera Reserva Dry Amontillado Sherry, "Los Arcos"

Description: A text book Amontillado of great maturity. Naturally dry and soft, its palate gives a hint of wood and smoky raisins. A powerful and distinctive nutty bouquet. A better Amontillado would be difficult to find.

When To Drink it: Drink as a warming apéritif.

How To Serve it: Serve slightly chilled

Bottle Sizes: 75cl, 37.5cl

Strength: 18.5% by volume

Grape Variety: Palomino Fino



Lustau Solera Reserva Palo Cortado Sherry "Peninsula"

Description: A Palo Cortado brings together the finesse and delicacy of an Amontillado on the bouquet with the richness on the palate of an Oloroso. This rare wine, with its amber gold colour, dryness and immensely rich flavour, has light chocolate/coffee flavours yet retains plenty of fruit. **When**

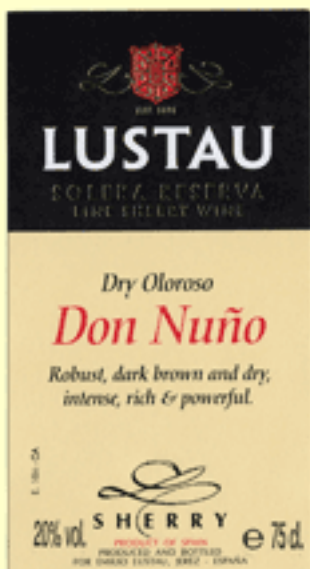
To Drink it: As an apéritif

How To Serve it: Serve very lightly chilled.

Bottle Sizes: 75cl, 37.5cl

Strength: 19% by volume

Grape Variety: Palomino Fino



Lustau Solera Reserva Dry Oloroso Sherry "Don Nuño"

Description: A rich concentrated wine which is classically dry with hints of sweetness, its amber gold colour and flavours of rich bitter chocolate and baked chestnuts leave an intense lingering aftertaste. This wine finds great appeal with the connoisseur and is appreciated by all oloroso lovers.

When To Drink it: As an apéritif or just as a digéstif. The more adventurous will try it with rich food

How To Serve it: Serve at room temperature.

Bottle Sizes: 75cl, 37.5cl

Strength: 20% by volume

Grape Variety: Palomino Fino

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Lustau del Tonel Oloroso [\[Linked Tasting\]](#)

31st Jan 1998 Price: GBP20 Origin: [Sherry](#) Style: Fortified Colour: Other

Pale mahogany fading to ochre at the rim. Restrained but appetising, tangy, citrusy nose of raisins and orange peel. Full bodied with spicy, alcoholic raisin fruit, chocolate and toasted oak. Warm, rich, soft texture and superb balance - sweet but not at all cloying. Long, long finish.

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Boston Wine Expo 2000

Lustau Tasting Notes

Lustau Light Manzanilla Solera Reserva "Papirusa" NV -- Light yellow color. Very expressive, sharply defined aromas of nuts and a slight hint of the ocean. Very light in the mouth and absolutely dry, with walnuts, hay, and a slightly salty aftertaste. It appears that the wine could use a little more acidity, but this was served too warm and the acidity may be more apparent at cooler temperatures.

B

Lustau Puerto Fino NV -- Slightly darker yellow than the Manzanilla, but still quite light and bone dry. The nose is shy at first, particularly in comparison to the Manzanilla, but later perks up with some nutty and herbal notes. Tangy in the mouth, with some citrus flavors and a hint of dustiness added to the nuts. A long finish with good acidity firming up the walnut and lemon flavors.

B

Lustau Dry Amontillado "San Bartholome" NV -- This is part of the "Grand Reserva Series." Copper colored, with a smooth nose of walnuts, caramel and coffee. Much rounder than the Fino or Manzanilla, with generous coffee and walnut flavors layered on top of a little citrus fruit. Long, satisfying finish, with more of the same flavors.

B+

Lustau Dry Amontillado Solera Reserva "Los Arcos" NV -- Light copper color. Unyielding nose, with only alcohol coming through. Not much on the palate, either. Even though this is labeled "dry," it seems very slightly sweet, with some nutty flavors, and a little fruit on the finish. I've had this wine several times before, and it has always shown much better. A bad bottle?

B-?

Lustau Florido Amontillado (Almacenista) NV -- Light copper color, with a bit of a haze. Incisive aromas, with piercing notes of walnut and smooth roasted coffee. Light and elegant in the mouth, but deceptively powerful, with more nut and coffee flavors leading to a long, satisfying finish.

A-

Lustau Palo Cortado Solera Reserva "Peninsula" NV -- Clear, bright copper color. Coffee, nut and toast aromas spring up out of the glass. The nose hints at a slight sweetness, and seems rounder and less sharp than the wines listed above. Full and rich flavors of coffee, toffee and even a hint of primary fruit. Finishes well, but with less acidity than I might have expected.

B+

Lustau Oloroso "Emperatriz Eugenia" NV -- Dark copper color, verging on brown. Sweet toffee aroma, with a small whiff of ethyl acetate. Any minor misgivings about the volatile nose disappear when you taste this wine, though. Luxuriously smooth and rich mouthfeel, with intense nut, toffee and coffee flavors. The underlying acidity comes out on the finish, keeping everything in line.

B+

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Wine Reviews

From Old Masters to Great Masters - A Sherry Revelation

August 2000

If I offered a guest a glass of sherry, he or she would probably be surprised. For sherry is not exactly a popular tippie in New Zealand and certainly not by the younger generation. Many of the bottles that are on sale in the supermarkets and chain liquor stores can be likened to 'cheap plonk' as a 2 litre flagon of, say, The Old Masters Sherry, costs as little as NZ\$16.00.

The Old Masters is a NZ-made sherry, made from the Palomino - the traditional sherry grape - which has been grown and vinted in the same way as a still white wine. It's after the wine is made that it is fortified with grape spirit to a dry, medium or a sweet (labelled 'cream') level.

I usually have a bottle of sherry in my cupboard, but it is for cooking not for drinking. And I was one of those who would screw my nose up if offered a glass. That is until recently, when I was introduced to real sherry - sherry from Spain made by one of the great masters, **Emilio Lustau**.



The occasion was the visit of Rob Hull, a Lustau representative from Europvin, their export office in Bordeaux. And who better to co-host the tasting than Spanish wine expert José Fernandez, the manager of the Auckland branch of the NZ agent, Eurowine.

Rob Hull gave us a talk on the background and styles of Lustau Sheries.

The company's headquarters are in Jerez (pronounced Herreth), the heart of the 'Sherry Triangle' in the southwest of Spain. Here the Palomino Fino grape excels on gentle

undulating chalk-rich slopes that face the Atlantic Ocean, while Pedro Ximénez and Moscatel grapes, which produce a sweeter style of wine, are grown on the chalk-poor soils elsewhere in the region. In the Sherry Triangle, a phenomenon occurs - it is the spontaneous growth a unique yeast called 'Flor del Vino, which gives these wines their unique flavour.

The three main styles of sherries made from the Palomino Fino grape are the light coloured lower alcohol **Fino**, the amber coloured higher alcohol **Amontillado** and the golden, high alcohol **Oloroso** wines.

The Wine Tasting

The first wines we tried were the Fino styles and were accompanied with egg-rich Spanish Tortilla. "Fino Sherries are popular summer wines in Spain", we are told. The alcohol content is little more than that of an alcoholic chardonnay. They are best served chilled and drunk within 2 to 3 days of opening.

Lustau Manzanilla 'Papirusa'

(100% Palomino Fino. 15.5% alcohol by volume. NZ\$29.95)

"There's often an aroma of sea breeze or a salty tang and a green almond nuttiness," says our host, Rob Hull, of this pale coloured wine. But the salty aromas I find are more like that of salty beef tea made from stock cubes. And it's strong. Oh well, let's take a sip. In the palate the wine is very dry, with light, nutty, beefy, salty flavours. The finish is lifted and hot and nuttiness lingers. An interesting introduction to the world of these wines.

Lustau Puerto Fino

(100% Palomino Fino. 16.5% alc. by volume. NZ\$26.95)

This is more like it, with a delicate and less overt aroma hinting of nuts. It's a rounder, weightier wine in the palate and a touch oakier. I like the nut and raisin flavours with the touch of aldehydic yeastiness. "This is the perfect accompaniment for almonds and olives", say Rob. Mmmm, I could drink this wine.

The Fino wines are salty and I can imagine them being quite refreshing on very hot days and with their suitability to nuts and olives they are the perfect aperitif and well as the ideal accompaniment to tapas.

Next we tried a couple of Amontillado's. They are generally bright amber in colour, dry with crisp acidity and with nutty, dried fruit characters. We had some tapas to accompany the wine and these two were accompanied with rolled, breaded pork infused with Spanish spices.

Lustau Amontillado 'Escuadrilla'

(100% Palomino Fino. 18.5% alc. by volume. NZ\$38.95)

Bronze amber colour and raisin aroma. Lovely and round in the palate with honey, nuts and raisins carrying through and lingering on the finish along with spreading warmth from the alcohol. I thought this quite an elegant wine which was dry and well balanced. Later, at home, I tried some of this wine with almonds I had fried in hot salty oil. This was just the most delicious combination and totally moreish. The

saltiness of the wine was not apparent at the tasting but after a couple of glasses at home, the salty flavour lingered for hours.

Lustau Amontillado del Puerto 1/10 Obregon

(100% Palomino Fino. 18.5% alc. by volume. NZ\$58.50)

I'm getting to like these wines. At the tasting I liked this even better than the Escuadrilla. Attractive aroma and rich flavours in the palate. Rounded and concentrated with figs, raisins, dried fruits and hazelnuts, with a lingering finish of salty nuts. This wine seems to have a higher acidity level. This wine is a good food proposition as the higher acidity cuts through oil and spices, making it the perfect accompaniment for many dishes.

The third flight of wines included the Palo Cortado, which is a style between Amontillado and Oloroso, plus two of Oloroso. These were accompanied with Spicy Chicken nibbles and crumbed mussels (I did not try the mussels).

Lustau Palo Cortado 'Peninsula'

(100% Palomino Fino. 19% alc. by volume. NZ\$38.95)

A hint of beef tea aromas at first, but there's also some honey and later the nutty scents leap out of the glass. The wine is spicy and hot and the acid is abundant, while the sensation in the palate is warm and rounded.

Lustau Solera 'Don Nuno' Dry Oloroso Sherry

(100% Palomino Fino. 20% alc. by volume. NZ\$38.95)

A hint of salt? No, Round, mellow aromas and in the palate dry and raisiny with dried fruits too and perhaps orange peel. A rich nutty finish. This is very good with the chicken. The Spanish spices are enhanced and the wine is long and mellow.

Lustau Oloroso 'Pata de Gallina' 1/38 Jarana

(100% Palomino Fino. 20% alc. by volume. NZ\$58.50)

This is a deeper coloured wine and is very rounded and smooth in the palate. Immediately, the sweeter richness is apparent although the wine is still predominantly dry. It is warm in the palate and the texture is viscous. Perfectly balanced in every way and flavours of dried fruits, figs and creamy nuts linger on the finish. My favourite wine of the tasting.

The Amontillado's and Oloroso's are like comfort wines, we are told by José Fernandez. They are great in winter and are good with soups and stews.

Now we moved into the sweet wines. "We drink these any time", says José with a grin.

Lustau East India Solera

(20% alc. by volume. NZ\$39.95)

This is a style that was popular in the 19th century with the British colonists in India. By the time the sherry had been shipped to India it was quite mellowed with a burnt sugar edge to the flavour. These days it is made from 2/3 Oloroso and 1/3 Pedro Ximénez aged for 9 years then put back into barrel. It is placed in the hottest part of the winery and water is sprayed daily onto the floor to produce the humidity. Unlike