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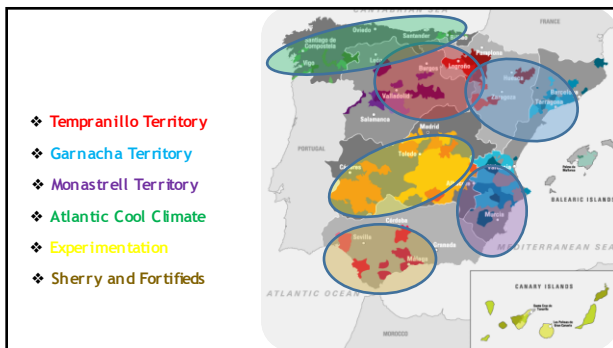
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### Major Vineyard Areas

- Majority of vines are found between the Quadaquivir and Guadalete rivers
- The Sherry Triangle
- Highest quality sights are found on the *Albariza* soil
- There is a Superior Zone only covers the Albariza soil 93% of vineyards
- Vineyards between 325-500 ft. above sea level
- Rainfall is actually quite high: 600 mm/year (23 Inches/year)




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### A tale of 2 Winds

- El Poniente
  - Wet westerly wind from the Atlantic
  - Cooling affect
  - Ideal conditions for the cellar
  - Humidity can reach 95%
- El Levante
  - Dry and extremely hot wind
  - Blows from the Sahara to the Southeast of Jerez
  - Humidity can be as low as 30%

*What other winds have names?*




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Test yourself!

Grapes that are destined to make Manzanilla come from which of the following villages?

- Jerez de la Frontera
- San Lucar de Barrameda
- La Puerta de Santa María
- Trebujena
- All of the above




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**Growing Zones vs Production Zones vs Maturation Zones**

- DO Jerez-Xérès-Sherry- (created 1933) covers the entire Marco de Jerez
  - 7,420 Ha (18,335 acres); 1,834 growers (2011)
  - Vineyards in decline
  - Jerez superior: Jerez, El Puerto de Santa María, Sanlúcar, Tribujena (plus other single sites)
- Production Zones- from the entire DO, young wine is made, stored, then shipped to the Maturation Zone
- Maturation Zone- Solera
  - DO Jerez- Jerez or Puerto
  - DO Manzanilla- Sanlúcar



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Clay (Barro)

Albariza

Sand (Arena)



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Let's dig into that soil!



- **Albariza** (Latin *Albus*, "white")
  - Porous, absorbent, reflects heat
  - Rich in Limestone: 30% Calcium Carbonate (more in some cases)
  - Palomino thrives in this soil!
- **Barro** (Clay)
  - Dark colored containing more organic matter
  - Found predominantly in the areas Southeast of Jerez
  - Yields higher quantity, lower quality
  - Pedro Ximenez thrives in this soil
- **Arena** (Sand)
  - Combination of sand and clay
  - High Iron Oxide content, gives a reddish hue
  - Moscatel (of Alexandria) thrives in this soil!



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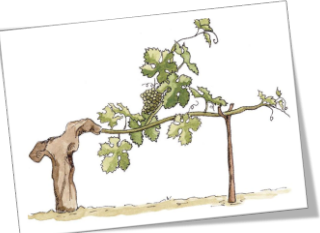
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### Other things to note about the Vineyards of Jerez



- Palomino, Pedro Ximenez, and Moscatel are the only permitted grape varieties
- Pagos, specific vineyard sites, exist but have been hard to document for centuries
- The most common pruning system is called the Stick and Thumb (*vara y pulgar*)
- Palomino makes up 98% of the total plantings




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### Before the ageing Process!

- Grapes are pressed immediately in "Press Houses" in the vineyards
- Traditional wooden press was call the *Lagar* and the workers *Pisadores* who used the *Zapatos de Pisar*
- Amount of pressing is heavily regulated by the DO (max of 72.5 L/100 kg of grapes)
- Palomino is usually acidified, historically with gypsum or Calcium Sulfate, today with Tartaric acid
- Fermentation to dryness
- Barrels are rated then fortified *Mitad y Mitad* accordingly
- 14.6-15.4 Alc for Biological ageing, 17-18 for Oxidative Ageing
- Can go through another classification as *Sobretablas*


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### Biological Ageing



Flor, or Velo, is *Sacharomyces*

Most importantly consumes: Alcohol, Acetic acid, glycerin

Protects from Oxidation

Produces Acetaldehyde


Can correct for Oxidation

Requires proper temp and humidity

Consumes sugar, making the wine drier

Head space essential

The Flor does not like tannin= Old Barrels




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## Oxidative Aging



- Physico-Chemical aging or “Nobly Oxidative Wine” Peter Liem
- Evaporation of water, called *Merma*, barrels are 5/6 full
- More robust juice to start with
- Through evaporation gains alcohol 20-24 degrees
- Retains Glycerol
- Walnuts, tobacco, bitter chocolate, spice
- *Pata de Gallina* “Hen’s foot” shows an elevated level of glycerol
- Sometimes a balance is achieved by adding some PX to round out the robustness




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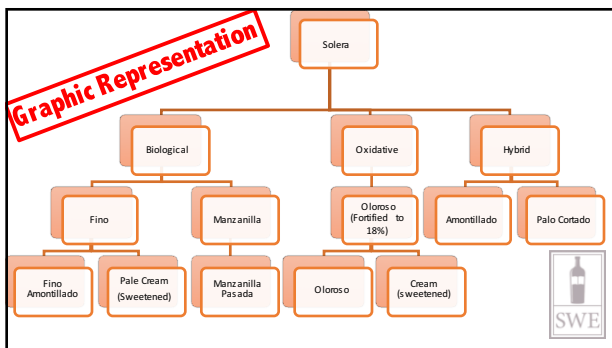
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## Additional Geek OUT:

- **Fino and Manzanilla (Biological Aging)**
  - Yearly Saca is restricted to no more than 1/3 of the barrel volume
  - Number of Criaderas usually ranges from 4-15 (Manzanilla typically more!)
  - Average age of 4-7 years of the solera (2 years is minimum)
  - Manzanilla Pasada equivalent to Fino Amontillado, now defunct
- **Amontillado**
  - Starts as a fino then loses its flor
  - It can be fortified or simply not "fed" younger wines
  - Named after an historic resemblance to Montilla
  - Examples can vary greatly in Age and Character
- **Palo Cortado:**
  - Wine combining the delicacy and aromatic refinement of an amontillado with the structure and body of an oloroso
  - Barrels marked by a "stick" Palo, that was cut, Cortado
  - Historic production: Barrel removed from solera for a particular character, re-fortified, then added to the Palo Cortado Solera, "It just happens!"
  - Modern technique: delicate musts, aged for a short period under flor in the *Sobretablas* fase, then fortified to initiate oxidative ageing




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## Sweet Sherries and Soleras



- **PX and Moscatel can have their own dedicated soleras**
  - Jerez is allowed to purchase PX from Montilla-Moriles
  - PX is often dried in the sun, *So leo*, to achieve greater sweetness
  - Often fortified to 15-18 Alc, immediately because sugar is so high
  - In the Solera, loses Alcohol
  - Moscatel is intensely floral
  - 300-500 g/L sugar
- **Sherries with added sweetness**
  - *Abocado* and *Amaroso*, historic terms for sweetened sherries
  - *Vino de Coloris* boiled grape must that added for color and sweetness
  - 1634 Bristol Milk becomes Bristol Cream (trademarked by Harvey's in 1865)
    - Most commonly made by blending Oloroso and PX
    - PX is now readily available enough, where other sweetening agents are not used
    - 115-140 g/L sugar
  - Pale Cream- Sweetened Fino
  - Medium- slightly sweet, 25 g/L, Dry Sack most famous
  - East India Sherry




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## Age Classification

- In 2000, the Consejo Regulador initiated a classification for old wines
- May only apply to Amontillado, Palo Cortado, Oloroso, and PX
- V.O.S., *Vinum Optimum Signatum*, Very Old Sherry- at least 20 years of ageing
- V.O.R.S., *Vinum Optimum Rare Signatum*, Very Old Rare Sherry- 30 years of ageing
- There is a cap on production for every L sold, the bodega must maintain 20/30 L in the solera for the V.O.S./V.O.R.S
- Wines are tasted and tested before release
- "Sherries with Age Indication" for 12 and 15 years
- *Añada* sherries do not enter in the solera, but show off a particular year and oxidize at a much higher rate.




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## Time to Sample and Review

- Grasp the layout of the Marco de Jerez
- Understand the Soils
- Understand the Influence of the Cellar
- Understand the difference between Biological and Oxidative ageing
- Understand the how amontillado and Palo Cortado straddle the styles

### Extension:

- Knowing single vineyard sites
- Knowing individual cellars and how the position affects the wine
- Look into rare bottlings



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I'm happy to forward the presentation, email:  
[mrashap@societyofwineeducatos.org](mailto:mrashap@societyofwineeducatos.org)

## Thank you!

References:  
[Sherry, Manzanilla, Montilla](#), Peter Liem, 2012  
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[www.winesfromspain.com](http://www.winesfromspain.com)  
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