



Handout: Part Two

Spain: the small, the obscure, the far-flung

Our Agenda

- Txakolina.....(Stephanie)
- Condado de Huelva DO.....(Sam)
- Gin de Mahón.....(Jane)



5 minute break!

- Vino Doble Pasta.....(Sam)
- Montilla-Moriles DO.....(Stephanie)
- Brandy de Jerez.....(Jane)



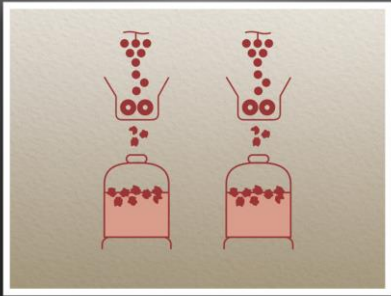
5 minute break!

- Bierzo DO.....(Stephanie)
- Lanzarote DO.....(Sam)
- Pago de Prado Irache.....(Jane)

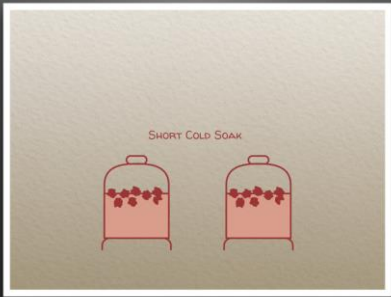
Vino Doble Pasta



What is Vino Doble Pasta?



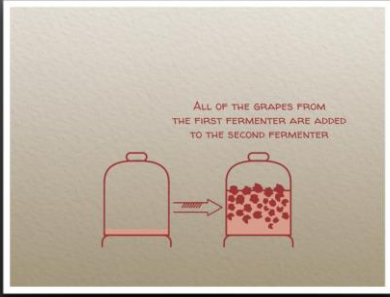
What is Vino Doble Pasta?



What is Vino Doble Pasta?



What is Vino Doble Pasta?



What is Vino Doble Pasta?



Where and how is this used?





Questions?

Montilla-Moriles DO



Montilla-Moriles - The Place

- DO region > 5000 hectares
- Andalusia
- Southern Spain
- Semi continental climate
 - arid
 - hot summers
 - short winters
- Elevation 400 - 2000 feet
- 17 towns
- Two premium regions
- Albero soils



Photo: <http://www.appellationsofspain.com/montilla-moriles/>



Montilla-Motiles - History

- Roman vine cultivation
- 1236 - Fernando III in Cordoba
- 1800 - Montilla
- 1891 - Moriles appended to name
- 1932 - Denominacion de Origen
- 1944 - Consejo Regulador formed




Photo: <http://www.apromoriles.es/montilla-moriles/>

Montilla-Moriles - The Wines

- Fortified and unfortified
- Dry - Sweet
- Unaged - Aged
- Styles
 - Joven
 - White agul/unaged
 - Fino
 - Amontillado
 - Oloroso
 - Palo Cortado
 - Mavacal
 - Pedro Ximenez



Photo: <http://www.apromoriles.es/montilla-moriles/>

Montilla-Moriles DO

Wine	Sweetness	Alv %	Sugars (g/l)
Joven	Dry		<4
	Semi-dry	10 - 13.5	4-12
	Sweet		12-45
Fino	Dry/Dry Pale	15 - 17.5	2-5
			25
Amontillado	Dry	16 - 22	25
Pedro Ximénez	Sweet	15 - 22	2572
Oloroso	Dry	16 - 22	25
Palo Cortado	Dry	16 - 22	25
Moscatel	Sweet	15 - 22	2500
Vino Generoso	Semi-dry - Semi-sweet	15 - 22	5 - 45
Pale Cream	Sweet	15 - 22	24 - 115
Cream	Sweet	15 - 22	60 - 140

Montilla-Moriles Terminology

- *Amontillado* - from Montilla and the associated style of wine
- *Añadas* - vintage wines
- *Asoleado* (or *soleo*) - leaving grapes to dry on mats in the sun
- *Ruedos* - growing areas with more sandy & limestone soils
- *Tinajas* - similar to amphora, 6,000 to 10,000 liters, traditional fermentation vessels



Any questions?



Montilla-Moriles

Photo: <http://www.gremiodenoteros.com/montilla-moriles>

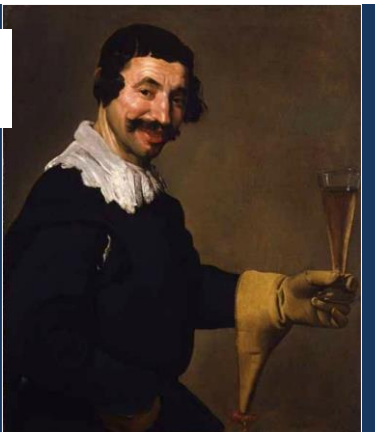
Brandy de Jerez





- Grape-based spirit drink
- Minimum 36% abv
- Solera-aged in ex-Sherry barrels
- Aged inside the "Sherry Triangle"

1580:
First recorded
mention of
Brandy de Jerez



In the mid-1800's, the Dutch purchased a great deal of grape spirits from Jerez for use in making their liqueurs.



"Holandas"

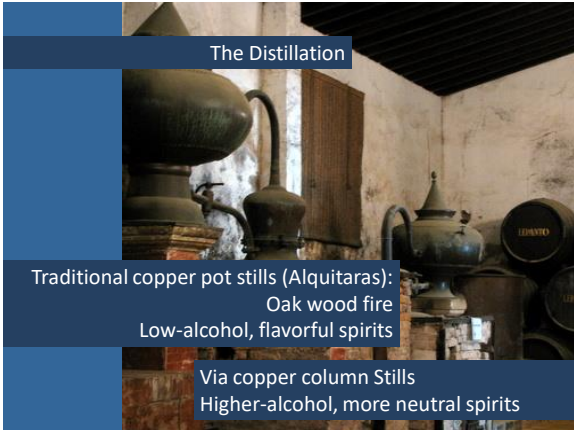
As the story goes, an order for 500 barrels of raw spirit was abandoned...

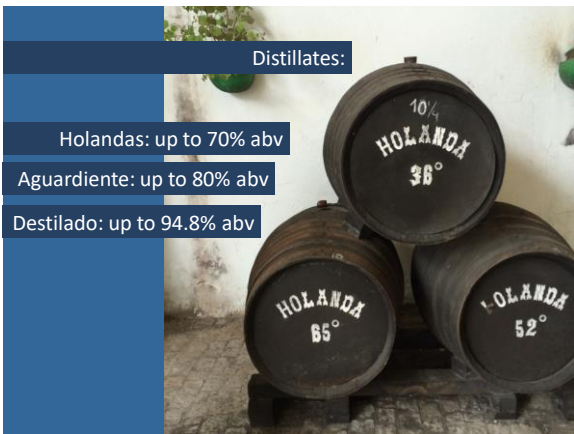


1874: Fundador is the first brandy marketed as "Brandy de Jerez"



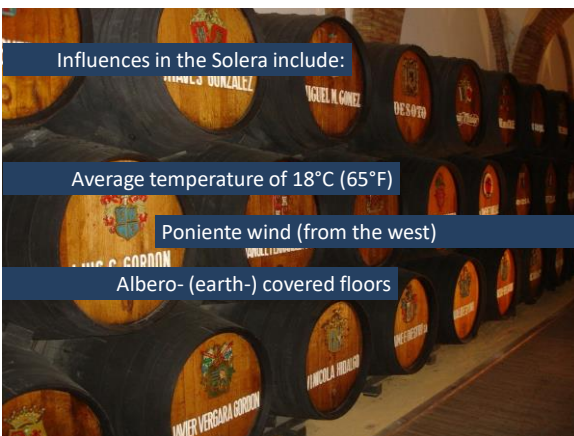












Three Styles:

Brandy de Jerez Solera:
Aged min. 6 months
Minimum 50% holandas

Brandy de Jerez Solera Reserva:
Aged min. 1 year
Minimum 75% holandas


Brandy de Jerez Solera Gran Reserva:
Aged min. 3 years
100% holandas

Cardenal Mendoza
Brandy de Jerez Solera Gran Reserva

- Aged in ex-Pedro Ximénez casks
- Based on Airén grapes

Tasting Notes:

- Deep, dark color
- Aromas of raisin, fig, prune, coffee, brown sugar, maple





Lustau Brandy de Jerez Solera Gran Reserva "Finest Collection"

- Aged for over 15 years in ex-Amontillado, Oloroso, and Pedro Ximénez casks
- Casks are over 50 years old

Tasting Notes:

- Deep bronze with amber and gold reflections
- Aromas of chocolate, walnuts, vanilla, nutmeg, and maple

Lepanto O.V. Brandy de Jerez
Solera Gran Reserva

- Aged in ex-Oloroso casks
- 15 years total aging

Tasting Notes:

- Deep, dark color
- Aromas of hazelnuts, walnuts, cinnamon, nutmeg, vanilla



Fun Fact!



Any questions?