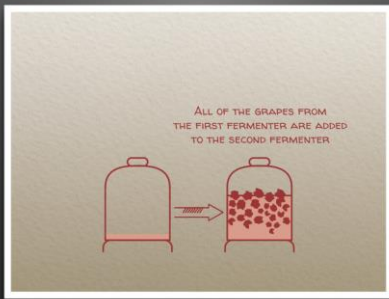


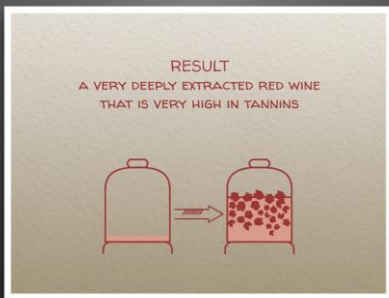
What is Vino Doble Pasta?



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.agenciasdevinos.es/montilla-moriles/>



Photo: http://www.gubwinos.com/tema_104_01a

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.agenciasdevinos.es/montilla-moriles/>

Montilla-Moriles - The Wines

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



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

Montilla-Moriles DO

Wine	Sweetness	Alc %	Sugars (g/l)
Joven	Dry	10 - 13.5	<4
	Semi-dry		4-12
	Semi-Sweet		12-45
	Sweet		245
Fino	Dry/Dry Pale	15 - 17.5	.25
			.25
Amontillado	Dry	16 - 22	.25
Pedro Ximénez	Sweet	15 - 22	2372
Oloroso	Dry	16 - 22	.25
Palo Cortado	Dry	16 - 22	.25
Moscatel	Sweet	15 - 22	≥160
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 *amporas*, 6,000 to 10,000 liters, traditional fermentation vessels



Any questions?



Montilla-Moriles

Valerie Caruso, DWS, CWE, FWS

Photo: <http://www.guinnessworldrecords.com/monilla-moriles>

Brandy de Jerez





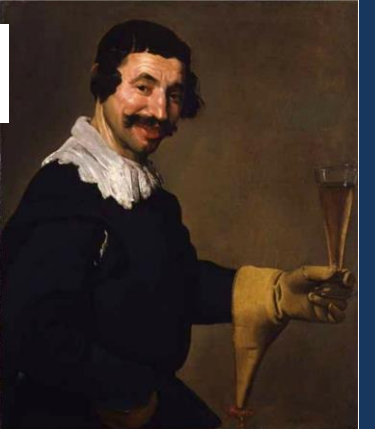
Grape-based spirit drink

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.



"Hollandas"

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"



The Grapes



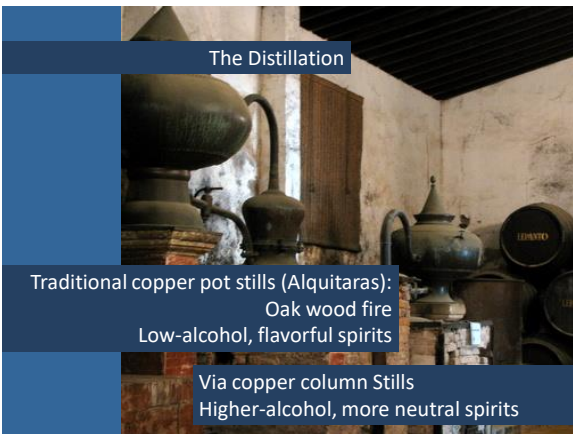
Not specified per regulations

95% = Airén

5% = Palomino

Most grown in La Mancha/Extremadura

The Distillation



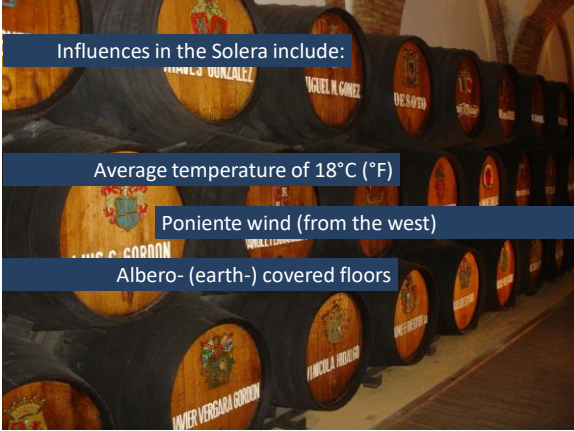
Traditional copper pot stills (Alquitaras):
Oak wood fire
Low-alcohol, flavorful spirits

Via copper column Stills
Higher-alcohol, more neutral spirits









Influences in the Solera include:

Average temperature of 18°C (°F)

Poniente wind (from the west)

Albero- (earth-) covered floors



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!



The *Toro de Osborne* was created to advertise *Brandy Veterano*