



Montilla-Moriles

Sherry's Secret but Magical

Cousin next door

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SWE Conference
August 16th 2019

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Montilla-Moriles

Major Wine Regions of Spain



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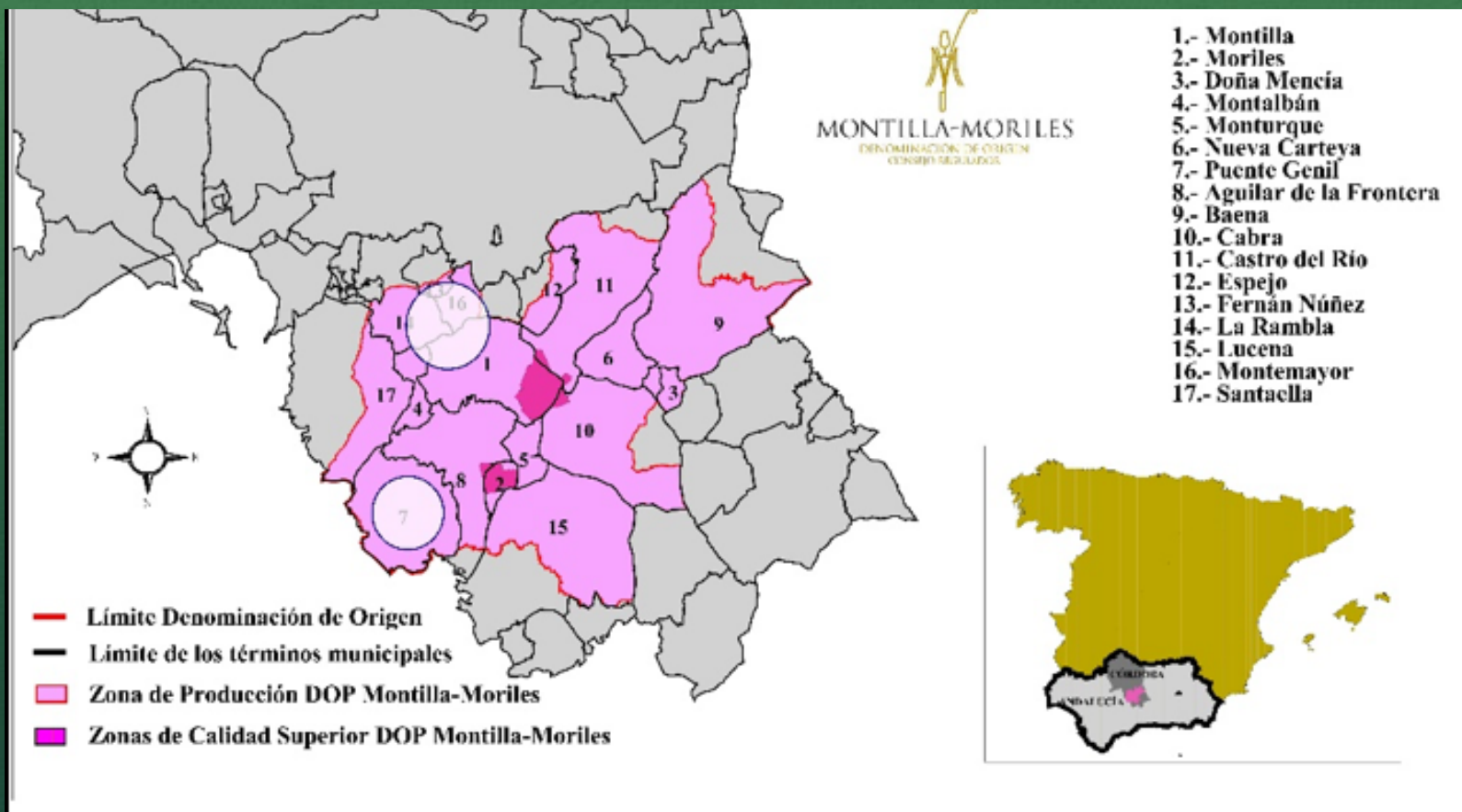
History

- Tartessians
- Turdetani- Phocaeans
- Roman Beatica- Pliny source-wines were well known
- Columela- Cadiz born
- Goths, Vandals and Visigoths
- Moors till Reconquista in Córdoba 1236

History

- Growth of criaderas and soleras in the 18th century
- Canal from Córdoba to Seville in 19th Century
- Connectivity to the sea via Guadalquivir River
- Fame of Montilla wines vs Lucena wines
- Alvear founded in 1729- 2nd oldest winery in Spain
- The land of Pedro Ximénez
- Selling unfermented Pedro Ximénez wines to Jerez
- Non-reciprocal Andalusian trade arrangements

Montilla-Moriles DO



Montilla-Moriles DO

- <https://goo.gl/maps/KUsfaMKpx446m23UA>
- Includes the following 17 municipalities:
- Montilla, Moriles, Doña Mencía, Montalbán, Monturque, Nueva Carteya, Puente Genil, Aguilar de la Frontera, Baena, Cabra, Castro del Río, Espejo, Fernán-Nuñez, La Rambla, Lucena, Montemayor, Santaella

Location and soils

- In the province of Córdoba
- One hour from Córdoba, Malaga, Jaen, and Sevilla
- Gentil River to the east, Guadajoz River to the west, Guadalquivir to the North and the Sierra de Cabra and Castro del Rio part of the Subbetic mountain range to the south
- Hilly terrain
- Ranges from 1000 to 2000 feet altitude
- Two zonas superiores: Sierra de Montilla – calidad superior and the Altos de Moriles (Moriles Alto)

Climate and Soils

- Ancient seabed with mostly iron rich red “ruedo” sandy clays cover
- Albero (albariza) calcareous (calcium carbonate) forming a crust to trap moisture- in zonas superior
- Poor organic subsoil- Hojaladra (lumpy) structure
- High water retentive capacity
- Roots can go to 12+ feet in depth.

Tierra de
Aguilar

Tierra de
Moriles

Tierra de
Montilla

Tierra de
Doña Mencía

Tierra de
Puente Genil

Tierra de
Montepulciano

Sierra de Montilla



HOJALADRA
ALBERO SOIL



Climate and Soils

- Semi-Continental with Mediterranean influence
- Drier and warmer than Jerez
- Greater diurnal shifts -50° shifts
- Levante winds -hot and dry from the northeast
- Rainfall 500 (20") to 950 mm (37.5") in winter/
spring
- 2800-3000 hours of sunshine in the growing
season

Montilla-Moriles

- Acreage down to 4798 ha / 11, 856 acres
- (25 years ago >10, 000 ha)
- 57 bodegas
- 97% planted is Pedro Ximénez
- Also allowed: Moscatel, Airén, Montepila, Verdejo,
- Top bodegas include: Toro Albalá, Alvear, Pérez Barquero, Cruz Conde, Delgado, Navarro, Lagar Blanco, Robles
- 65% from 4 co-ops – La Union; La Aurora
- Añada wine is more common in Montilla-Moriles than Jerez

Viticulture

- Traditionally head pruned- now 50% and 50% trellised
- 5.5' x 5.5' to 6.5' x 6.5' spacing
- On 41 B, 110R 161-49C, 420 A, rootstocks- heat resistant and low water tolerance
- Low pest pressure but mildew is a factor
- Sulfur and copper sulfate use
- Hail storms in spring
- Yield limits of 60hl/ha (3.5 tons/acre) in Zonas Superiores
- 80hl/ha in the rest of the DO

Viticulture



Pedro Ximénez

- Pedro Ximénez is a grape. PX is a style of wine
- Montilla-Moriles – “the empire of Pedro Ximénez”
- Origin myths- Rhine Valley
- DNA evidence – one parent -Hebén grape also known as the Gibi
- North African- parent relationship to Trincadeira das Pratas, Castelão branco, Malvasia fina, Allarén, Airen, Cayetana, Viura, Xarel-lo
- Disease prone- botrytis and downy mildew
- Large bunches, thin skinned, high sugar potential
- Less neutral than Palomino Fino in Jerez

Vinification

- Traditionally, wines made by growers and transported to bodegas
- Earliest harvest in Spain/Europe (excluding Canaries) in August
- Young white wines harvested at 12%-13% abv
- Minimal 244 g/liter sugar = >15%abv for fino wine
- Finos and Amontillados are NOT fortified.

Tinajas

- Tinajas- large earthenware vessels that range from 4500 to 10,000 liters.
- Wines used to be fermented in tinajas- now SS temp control
- Vino de Tinaja white wines that are young, fermented and aged under velo de flor and racked off after 6-8 mos
- Spontaneous development of flor
- Velo de flor development is thinner than Jerez
- Key: Temperature range 16°-22° C (61°-72°F) and humidity between 60%-80%
- Deslío- decanting tinaja rooms – where wines are assessed

Bodegas

- Orientation to maximize levante winds (north to south axis)
- Clay floors to manipulate humidity
- Temperature critical for velo de flor
- Criadera and Solera systems
- Old American Roble (oak) 512 liters except raya wines



Bodegas



Roble and Castaña



75 / 100 YEAR OLD
BARRELS
CONSTANT REPAIRS



BOCOY'S (CHESTNUT) FOR
MEDIUMS AND CREAMS

1. Alvear 3 Miradas Vino del Pueblo 2018

- Collaboration between Alvear (1729) and Envinata Roberto Santana, Laura Ramos, Alfonso Torrente, and José Martínez
- Mirada= a look (at parcels)
- Unfortified flor wines popular in 18th and 19th century
- Village wine includes wines from the parcels of La Viña de Antoñin, El Garrotal, Cerro Macho y Cerro Franco- all from the Sierra de Montilla Calidad Superior Zone

Alvear 3 Miradas

Sierra de Montilla Calidad Superior



Sierra de Montilla



CABRA MTS



CERRO MACHO

1. 3 Miradas Vino del Pueblo 2018

- 50 + year old head pruned vines
- Albero soils
- Sierra de Montilla parcels at 550 to 600 meter altitude
- Sustainable (almost organic) viticulture
- 30% skin contact
- 8 mos in 4800 liter tinaja
- 13% abv
- 2018 was a cooler vintage
- 30,000 bottles production



2. 3 Miradas Cerro Macho 2018

- 610 meters
- Albero soils
- Cerro Macho parcels with southwest orientation
- Old vines of growers Jose Rosa, Juan Antonio Espejo
- Skin contact
- 8 mos in tinaje
- 1000 bottles total produced
- 12.5%



Pérez Barquero Group

- Pérez Barquero
- Founded in 1905
- Owned by Rafael Cordoba since 1985
- Part of a group of wineries including:
 - Pérez Barquero
 - Bodegas Gracia
 - Tomas Garcia
 - Vinicola del Sur



Pérez Barquero

Pérez Barquero Group

- 200 of their own hectares
- Control 400 hectares of partner growers
- Owns many of the best plots in Alto Moriles and Sierra de Montilla
- Large rooms for tinajas mostly 4500 liters but some as large as 10,000
- Venturi principle of thermodynamics applied to layout
- Total production is 4-5 million bottles



Finos and Amontillados of Montilla-Moriles

- Pedro Ximénez only
- No fortification
- More glycerol than sherry
- More primary fruit aromas
- Yeast survive in 27-33° C (80-91F)
- Humidity at 60% to 80%
- SS fermentation before racking into tinajas
- Criadera and solera system



3. Gracia Hermanos Solera Fino en Rama Maria del Valle

- Sierra de Montilla & Moriles Altos
- Albero soils
- Clone is smaller and skin is thicker
- Not fortified
- 7-8 year aged under flor
- Unfiltered (en rama)
- Bottled in fall and spring
- 588 ½ bottles in Oct 2018



Toro Albalá



Antonio Sanchez Romero



BODEGA AND VINAGRIA IN
MORILES

4. Toro Albalá Electrico Fino de Lagar

- Toro Albalá founded 1844
- Bodega established in 1922
- Located in Aguilar de Frontera and a bodega in Moriles
- 30% own vineyards
- 6000 barrels
- 300,000 bottle avg total wine production
- Antonio Sanchez Romero, winemaker and owner
- Renown for being the first to market single vintage PX
- Museum



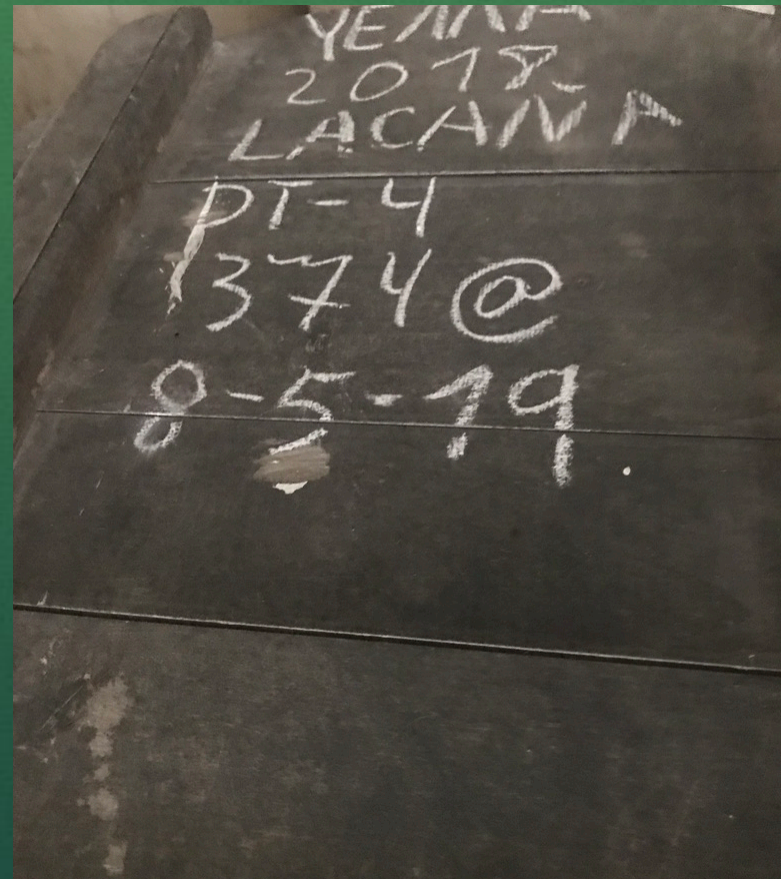
4. Toro Albalá Electrico Fino de Lagar

- The solera from Moriles Alto
- Electrico- former power station- it's electric
- 10 year old unfortified fino
- 15%abv



5. Gran Barquero 10 year old Fino

- Sierra de Montilla source
- Mosto de yema is the free run juice
- SS fermentation
- Biological 10 years of aging
- Starts in tinajas and transferred to American oak
- A concentrated style of Montilla Fino



5. Gran Barquero 10 year old Fino



6. Alvear Fino de Capataz Solera de la Casa (10+ years old)

- Sierra de Montilla
- Almost a fino/ manzanilla pasada style where the velo de flor begins to fade
- 11-12 years in 512L American Oak botas 2/3 full
- Considered to be one of Spain's finest Finos
- 3000 bottles produced



7. Gran Barquero 25 years old Amontillado

- Amontillado- a style derived from Montilla
- 3 criaderas and soleras
- 10 year old in rama finos that go through oxidative aging
- + a minimum of 15 years oxidative aging old = 25+yrs



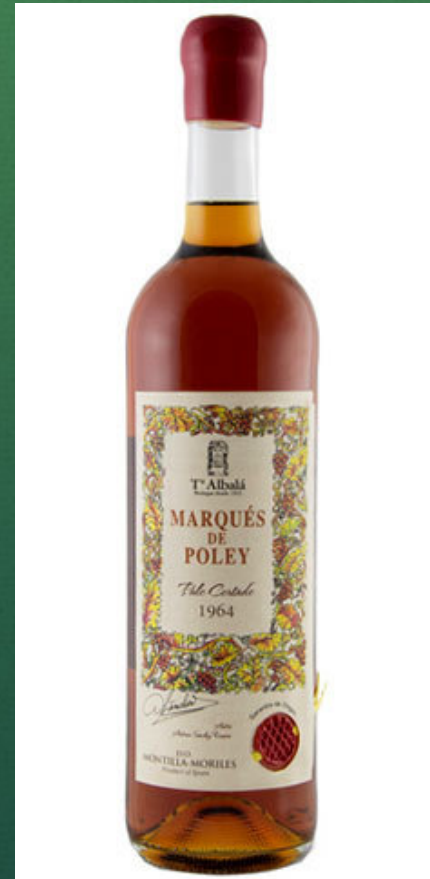
8. Toro Albalá Marqués de Poley Viejissimo Amontillado 1922

- Amontillado – old vintages had some fortification
- Average age of 35 years
- Abv 21% through low humidity evaporation
- Poley is the transliteration of the Moors' name of the town- Aguilar de la Frontera



9. Toro Albalá Marqués de Poley Palo Cortado 1964

- A difficult wine to fathom
- What is a palo cortado?
- Hints of oloroso but orange peel?
- Añada (vintage wine)
- 50 botas remain -24,000L
- 22% abv through long low humidity aging



10. Gran Barquero 25 years old Oloroso

- Vino de color- 1st pressing rather than free run- vino de color
- Fermented in SS w/RS still remaining
- Racked to tinajas for 11mos +
- Velo de flor development insufficient to influence flavor
- Fortified to 18° abv
- Warmer oxidative aging



10. Gran Barquero 25 years old Oloroso



Soleo or Pasificada wines

- Grapes more likely to come from sandy clay cover arena soils
- Harvests now in early/mid August
- 6 days of paseo turning once
- If later up to 14 days with more frequent turning
- 60% loss of weight
- Phenolic ripening



LA PASERA

Soleo or Pasificada wines

- 2 pressings
 - 1st light press = 29L/100kg
 - 2nd pressing at 400 bars (5801 pounds per square inch)
 - No longer use esparto grass mats



Soleo or Pasificada wines

- 1st fortification to 9% with 96.3%abv neutral grape spirit
- 280 to 550 g/l of sugar
- 2nd fortification to 15%
- Most bulk sold to Jerez as PX sherry. Why?
- Thin skinned Pedro Ximenez would rot in more humid Jerez
- Wine @ 9% without fermentation is a spirit according to EU laws



11. Alvear PX 1927 Solera

- The flagship of Alvear PX
- Lagar de las Puentes
- Solera begun in 1927
- 405 RS and pH 4.0
- 15% abv



12. Perez Barquero PX La Cañada Sierra de Montilla

- From Cerro de la Cañada in the Sierra de Montilla
- 100% sun dried raisined grapes
- Fortified to 15%
- Oxidative aging
- Minimum of 25 years from criaderas and solera



Toro Albalá PX 1990

- 10-14 days of pasificación
- Single vintage
- Topped off with the same wine
- Gran Reservas have min. 25+ years of oxidative aging
- 17% abv



Thanks to:

- Rafael Delgado of Pérez Barquero
- Victor O. Schwartz of VOS Selections
- Antonio Delgado of Toro Albala
- Steve Metzler of Classical Wines
- Bernado Lucano and Alvaro Ruiz of Alvear