

AMONTILLADO – EL MAESTRO SIERRA

Jerez



APPELLATION: Jerez-Xérès-Sherry

BLEND: Palomino (100%)

WINEMAKER: Juan Clavijo

VINEYARD:

The vineyard soils are the local white chalky clays called Albariza, derived from maritime fossils. These soils have the perfect structure to store the water from the winter rain to make it available for the vine in the warm and dry summer. The climate is Mediterranean, with mild winters and hot summers, influenced by the cool and humid Poniente wind refreshing the vines during the night, and the warm and dry Levante wind preventing fungal diseases. The average yearly rainfall is 620 mm.

VITICULTURE:

The vines are trained in the traditional “cane and thumb” system. Rectangular holes are dug into the soil before the winter to accumulate the winter rain and are covered again during the spring to retain it for the summer months.

WINEMAKING:

Old barrels are partially filled with base wine and fortified up to 15%, after which the flor, a natural yeast veil, develops. The flor will grow progressively until it covers the entire surface of the wine, preventing it from coming into contact with oxygen. The wine then spends up to six years in a solera system of 500-litre American oak barrels, after which it is fortified up to 17%, killing the flor and allowing the oxidative ageing process to begin. It lasts for about 10 years after which the wine is bottled unfiltered, undergoing only some gentle cold stabilization.

WEBSITE: <http://www.maestrosierra.com/newweb/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

The nose is very pronounced and complex, displaying aromas of savoury yeast, hazelnuts, toasted almonds, prunes, caramel and hints of green olives. It is bone-dry and warm in the mouth with a full body and very intense flavours. The finish is very long and pleasant.