

AMOROSO – EL MAESTRO SIERRA

Jerez



APPELLATION: Jerez-Xérès-Sherry

BLEND: Palomino (90%) and Pedro Ximénez (10%)

WINEMAKER: Juan Clavijo

VINEYARD: _____

The vineyard soils are the local white chalky clays called Albariza derived from maritime fossils and sandy soils called “Arenas”, which tend to produce more perfumed wines. The Albariza 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 in the Albariza soil before the winter to accumulate the winter rain water and are covered again during the spring to retain it for the summer months.

WINEMAKING: _____

This is a coupage of 15 years old Oloroso wine with the addition of 10% Pedro Ximénez. After blending the wine is further aged for another 4 years in American oak butts. It is bottled unfiltered.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

The nose is very expressive, displaying aromas of raisins, prunes, coffee, caramel, chocolate, liquorice and clove. It is medium-dry on the palate with a mellow texture and a long-lasting aftertaste.