

FINO – 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 spends four years in a solera system of 500-litre American oak butts before being transferred to bottles. This Fino spends longer time in contact with the flor than normal, and is bottled unfiltered, only undergoing some gentle cold stabilization.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Very aromatic with intense savoury notes of yeast, lemon peel, fresh grass, green olives and hints of almonds. It is bone-dry on the palate, very fresh and tasty with a lingering salty finish.