

OLOROSO – 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 18% to prevent the development of the film-forming yeasts. The wine is then matured for fifteen years in a solera system of 500-litre American oak barrels after which the wine is bottled unfiltered, undergoing just some gentle cold stabilization.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

The nose shows penetrating and intense attractive aromas of caramel, coffee, toffee, chocolate, prunes, dry figs and toasted almonds. On the palate it is bone-dry and warm, with a full body and very pronounced flavours. The finish is very persistent with nutty and toasty notes.