

OLOROSO CUCO

WELL OILED
WINE CO.



BASIC DATA

Denomination: Jerez-Xérez-Sherry
Type of wine: Oloroso
Grape variety: Palomino Fino
Winemaker: Montserrat Molina

TECHNICAL INFO

Alcohol Content: 19.5% vol.
Total Acidity: 5.7 g/l tartaric acid
PH: 3.5
Residual Sugar: 3 +/- 3 g/l

VINEYARD AND HARVEST

Vineyard: Gibalbín and Santa Lucía vineyards in Jerez Superior
Number of Hectares: 400 Hectares
Vineyard Age: 30 years
Yield: 9.5 kilograms per hectare
Soil Type: Albariza (white chalk & limestone)
Pruning: Double Cordon
Harvest Date: Midway through August
Duration: 17 days

VINIFICATION

Tanks: Stainless steel
Time: 12 Days
Yeast: Indigenous and selected by the winery

PRODUCTION AND AGEING

Type of ageing: Oxidative
System: Criaderas and Solera (A system blending of new wine with older wines)
Ageing period: 12 years Oxidative
Location of cellars: Sanlúcar de Barrameda
Ageing cellars: Las Pastoras, La Caridad, Gascón, San Guillermo and Potro
Type of cask: Typical Jerez bota made from American oak

Production process: Once the fermentation of the Palomino must has finished, the most robust wines are selected and fortified with wine-based distilled spirit to bring the alcohol content up to 19.5%. This fortified wine is known as sobretablas and is destined for ageing in traditional 500 liter Jerez botas. The ageing or *crianza* is achieved through oxidation over 12 years in barrel, as well as the racking within each tier of the criadera. This traditional Solera system is a carefully orchestrated movement of the wine, within the cellar, from younger criaderas into older.

TASTING NOTES

Warm, rounded, complex and powerful aromas, a toasted quality and hints of dried fruits and hazelnuts, of fine wood, tobacco and dried leaves. Displays spicy notes and leathery aromas.

PAIRING AND SERVING SUGGESTION

The perfect wine to serve as an aperitif or to accompany tapas. For those who enjoy red meat, this wine pairs perfectly with beef tenderloin and roasted lamb shanks. Serve at a temperature between 55°F - 60°F and always in a white wine glass.

Press

Wine & Spirits—91 Points | Guía Peñín—91 Points



BARBADILLO

DESDE 1821

