

# Sherry Spectrum



## Dry Sherry Wine

## Sweet Sherry Wine

Less

Complexity

More

- ◆ **Fino** -Bright straw yellow to pale gold in color. A sharp, delicate bouquet slightly reminiscent of almonds with a hint of fresh dough and wild herbs. Light, dry and delicate on the palate.
- ◆ **Manzanilla** -A very bright, pale straw colored wine. A sharp, delicate bouquet with predominant floral aromas reminiscent of chamomile, almonds and dough. Dry, fresh and delicate on the palate, light and smooth with sea spray characteristics and a dry finish.
- ◆ **Amontillado** -An elegant wine which ranges from pale topaz to amber in color. Its subtle, delicate bouquet has aromas of hazelnut and baking spice; reminiscent of aromatic herbs and dark tobacco; gentle texture on the palate.
- ◆ **Oloroso** - Ranging from rich amber to deep mahogany in color, the darker the wine the longer it has been aged. Predominantly nutty bouquet (walnuts), with toasted, vegetable and balsamic notes reminiscent of noble wood, golden tobacco and baking spices; well rounded, full bodied.
- ◆ **Palo Cortado** -A wine of great complexity which combines the delicate bouquet of an Amontillado with the body and palate of an Oloroso. Chestnut to mahogany in color with a complex bouquet which harmonises the characteristic notes of Amontillados and Olorosos; it has a deep, rounded, ample palate with smooth, delicate aromas.

Less

Sweetness

More

- ◆ **Pale Cream** - Ranging from yellow straw to pale gold. On the nose it shares the sharp bouquet of biologically aged wine, with hints of hazelnut and dough received from the flor. Light and fresh in the mouth but with a delicate sweetness.
- ◆ **Medium** -Ranging from amber to dark chestnut in color, medium sherry has a liquorice amontillado-like bouquet with sweet notes of pastries, quince jelly or baked apple. It begins slightly dry in the mouth, gradually becoming sweeter to finish with a smooth lingering aftertaste. Classification range:
  - Medium Dry** - 5-45 grams per liter of sugar
  - Medium** - 5-115 grams per liter [broad range]
  - Medium Sweet**—45-115 grams per liter of sugar
- ◆ **Cream** -Ranging from chestnut brown to dark mahogany in color this wine has a dense, syrupy appearance. A strong oloroso bouquet in the nose combines with a hint of sweetness reminiscent of roasted nuts such as in nougat or caramel. Full bodied and velvety in the mouth with a well-balanced sweetness.
- ◆ **Moscatel** -Ranging from chestnut to an intense mahogany in color, the characteristic varietal notes of muscatel grapes stand out in the nose with the presence of the floral aromas of jasmine, orange blossom and honey suckle in addition to citric notes and other hints of sweetness. It has a restrainedly sweet palate.
- ◆ **Pedro Ximenez** -A dark, ebony colored wine with pronounced thickness to the eye. In the nose its bouquet is extremely rich with predominantly sweet notes of dried fruits such as raisins, figs and dates, accompanied by the aromas of honey, grape syrup, jam and candied fruit, at the same time reminiscent of toasted coffee, dark chocolate, cocoa and liquorice. Velvety and syrupy in the mouth and yet with enough acidity to mitigate the extreme sweetness and warmth of the alcohol leading to a lingering, tasty finish.