

Sherry Wines

Spain's Great Match
New York – October 7, 2015

Presented by César Saldaña, General Director, Jerez Control Board

Bodegas Hidalgo, La Gitana Manzanilla, DO Sanlúcar de Barrameda ****

Pale yellow straw. The inviting multifaceted nose displays delicate nuances of almond and mineral oil along with aldehydic notes and moderate volatile lift. In the mouth, La Gitana is expansive and mouth-coating, both subtle and elegant. This benchmark example leaves a caressing finishing imprint and delicate aromatic accents. Very well-balanced and dry, but not sharp.

Emilio Hidalgo, La Panesa Fino, DO Jerez-Xérès-Sherry **+**

Light yellow gold. Rich, broad, complex aromatic expression with aldehydic notes, subtle roasted nut, old wood and a hint of vanilla. The palate delivers impressive volume dominated by roasted nut and wood highlights. There is a long aftertaste with beautifully calibrated acidity imparting a final dry impression. Fine and harmonious.

Agustin Blázquez, Carta Blanca Fino, DO Jerez-Xérès-Sherry *****

Dark yellow with a faint brown cast. Highly expressive nutty bouquet with gentle lift. Soft, polished attack and undertone. Well-matured and warm with a delicate, understated finish displaying fine accents and a lasting softness. A very unusual example bottled c. 1980 with 16.5% ABV (1.5% above standard level for Fino).

Williams & Humbert, Jalifa Amontillado VORS, DO Jerez-Xérès-Sherry *****

Transparent, viscous yellow-brown with green edge. The nose shows extended maturation and an enhancing volatile lift. There are understated rancio elements and old wood. This fine aged Amontillado is mouth-filling and completely dry, gaining in aromatic volume and expression. The roasted, well-evolved profile continues in the finish, coupled with slightly piquant volatility. Highly impressive.

Barbadillo, Obispo Gascón Palo Cortado, DO Jerez-Xérès-Sherry *****

Transparent tawny yellow gold. Restrained, warm, multidimensional bouquet of blanched nut, dried yellow fruit, vanilla and wood enhanced by oxidative notes. This Palo Cortado delivers a sensational taste profile with explosive volume. Roughly 15 years old, this assertively dry Sherry has intense, complex aromatics of nuts and seasoned wood. The Sherry has unexpected clarity rather than a viscous mouth-feel, perhaps because the base wine is a Manzanilla matured in Sanlúcar de Barrameda.

Tradición Oloroso VORS, DO Jerez-Xérès-Sherry *****

Transparent dark tawny with yellow highlights and a green rim. Well-aged, full and distinctive bouquet dominated by walnuts and creamy old American oak. In the mouth, this long-matured Oloroso has tremendous intensity and assertiveness, remaining transparent and highly aromatic. The finale is sharp, verging on volatile, and imparts a lasting signature recalling Scotch aged in Sherry butts.

González Byass, Matusalem Oloroso VORS, DO Jerez-Xérès-Sherry *****

Transparent mahogany with a green rim. Beautiful, very rich nose, yet with a mature subtlety. There is a generous deep scent of dark raisins and figs along with old oak. On the palate, this 30-year old Oloroso surprises with its dryness at first, then fills the mouth with harmoniously integrated well-used wood, roasted nut and a hint of coffee. Long, quite dry aftertaste, faintly bitter – a sign of its age. This Sherry has been blended with Pedro Ximenez and would be considered a “super” Cream.

Lustau, Pedro Ximénez VORS, DO Jerez-Xérès-Sherry *****

Nearly dense mahogany with yellow green rim. Powerful, broad and warm bouquet of fig jam. This very old PX is explosive on the palate and at first very sweet, but balanced by high acidity. Then, in the finish, the unctuous sweetness returns, and there are generous flavors of dates and dried figs along with a touch of caramel.

Tasting Notes of Roger C. Bohmrich MW

