

# #SHERRYWEEK

8 - 14  
OCT  
2018



Est.1954

**DIRECT WINE SHIPMENTS**

## SHERRY SELECTION 2018



[www.sherryweek.wine](http://www.sherryweek.wine)



# SHERRY

Sherry is produced in the Jerez region of Andalusia in the 3 key towns of Jerez, Sanlúcar de Barrameda & El Puerto Santa María. It is the most southerly wine producing region in continental Europe and Spain's oldest wine growing region.



Sherry is a very versatile wine with a style to suit all tastes. The light dry Finos & Manzanillas are perfect chilled white wines, which are lovely with fish or olives. Try Amontillado or Oloroso with cold meats and cheese. For those of you with a sweeter tooth, pour some Pedro Ximénez over vanilla ice cream, & of course, have a glass on the side!

There is a style of Sherry for everyone; have fun finding yours!





## BARBADILLO

After almost two centuries, Barbadillo is still a 100% Spanish family owned business. Barbadillo owns 500 hectares of vineyards spread out over two estates, Gibalbín and Santa Lucía, located in the area known as Upper Jerez. The former has a winemaking plant equipped with state-of-the-art technology.

The wine cellars that are scattered throughout all of Sanlúcar de Barrameda and surrounding the medieval Castle of Santiago occupy a total area of more than 75.000 square meters and have a capacity of 35.000.000 litres, making them the largest in Sanlúcar de Barrameda.

Today, Barbadillo is the largest Manzanilla winegrower in the whole region of Jerez.

Barbadillo was a pioneer in the region by producing "Castillo de San Diego", the first white wine of Andalucía. Moreover, they make their whole line of Sherry wines in its cellars. Its offices are located in the Palace of the Cilla, built in 1773. From this singular location, Barbadillo continues to be known for its top-quality products.



## LUSTAU

Lustau's philosophy has remained the same since its inception in 1896: the pursuit of the highest quality in order to offer the market the widest and finest range of sherry.

In recent years, Lustau has been honoured and recognised with several awards; it was named "Best Spanish Producer" in 2011 at the International Wine & Spirit Competition. In 2012, it won more awards than any other winery in Spain and 7th worldwide. Lustau oenologist, Manuel Lozano, has been named Best Fortified Winemaker of the Year seven years in a row by the International Wine Challenge.



## MANZANILLA

Manzanilla is a dry white wine made from Palomino grapes and aged under a layer of yeast known as 'velo de flor'. It is produced exclusively in the bodegas of Sanlúcar de Barrameda.



### Barbadillo Manzanilla

£10.99

100% Palomino

Pale yellow with green notes, this bone-dry sherry offers bready aromas of yeast, and a touch of salt. Smooth and balanced on the palate, with flavours of almonds, toasted brioche, and a pleasant finish with a salty tang.

Serve with a variety of tapas dishes: seafood, olives, and cured meats, or with fish and rice dishes. Serve well chilled 6-8°C

*"90/100. Top 100: 2014, Rank: 95. Very high-pitched, with bright chalk, chamomile, salt and lemon seed notes. The vigorous finish has serious cut."* (Wine Spectator Aug 31, 14)



### Bodegas Barón Manzanilla Pasada En Rama Xixarito (37.5cl)

£11.99

Vinification: The 15% alcohol volume obtained by biological aging must be undertaken in full in wineries located in Sanlúcar de Barrameda. Being a product called 'pasada en rama' combines two attributes, one of them the freshness of a product twinned with barrel and a finesse and elegance of its pre-oxidative balance. This biological aging continues for a period of three to four years in American oak barrels, using the traditional 'criaderas' and solera system.

Tasting Note: Pale yellow in colour, this Manzanilla has an intense nose with woody notes, a touch of faded flowers and hints of nuts. On the palate, it is fleshy, very dry but with enough weight & texture and an excellent acidity that culminates in a slightly salty finish.

Food Matching: Mojama (salt-cured tuna), anchovies in vinegar, cold soups, cured meats and sushi.



### Lustau Papirusa Manzanilla

£15.99

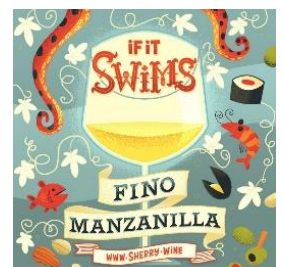
Lustau Papirusa Manzanilla (37.5cl)

£9.99

This Manzanilla is laced with sea breeze scents and pleasant chamomile and flor aromas. Bone dry and light, fresh and crisp, with a hint of sea salt on the palate. Delicate and refreshingly acidity with a lingering aftertaste.

Serve between 7-9 °C, (44-48°F). Treat it as you would a white wine. Once opened, keep in the refrigerator and consume within a few days for optimum freshness. A perfect dry aperitif, but also great with fresh seafood, oysters and fish dishes.

92 points on the Parker scale. The highest score ever awarded to a Manzanilla.



## FINO

Fino is a dry white wine made from Palomino grapes, which, as is the case with Manzanilla, is aged under a layer of yeasts which make up the 'velo de flor'. It is stored and aged in American oak butts using the traditional solera y criaderas system in the bodegas of Jerez de la Frontera and El Puerto de Santa María.



### Barbadillo Fino

£10.99

100% Palomino

This dry sherry has a pale straw gold colour, a crisp almond bouquet and a refreshing taste.

It is perfect as an aperitif or may be served with fish, cheese and tapas. Serve well chilled 6-8°C



### Lustau Puerto Fino

£15.99

Lustau Puerto Fino (37.5cl)

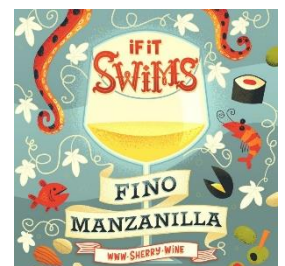
£8.99

100% Palomino

This Fino is aged in El Puerto de Santa María for an average of 5 years. It is a smooth, light, dry wine, with aromatic hints of the sea and baker's yeast and a nutty flavour.

Excellent as an aperitif, with ham, almonds & cheese or with seafood, sushi & sashimi. Serve between 7-9°C. Keep refrigerated but consume within a few days for optimum freshness.

91 points on the Parker scale.





## AMONTILLADO

Amontillado is a very unique wine due to its dual aging process: first under the veil of flor, typical of Fino and Manzanilla, followed by a period in which the flor disappears and the wine is exposed to oxidation.



### Barbadillo Medium Dry Amontillado

£10.99

Medium dry, fuller and deeper in colour than fino, with a pronounced nutty flavour. Matured using the traditional Solera system. Perfect as an aperitif or may be served with soups or mushroom dishes.



### Lustau Los Arcos Amontillado

£15.99

100% Palomino

It is a classic Amontillado, with a touch of sweetness, well-balanced and prominent in both character and age. Amber in colour with golden hues. Aromas of ripened fruit, with hints of wood and raisins.

Serve slightly chilled 13-14°C as an aperitif with nuts, cheese, soups or mushroom dishes.

93 points on the Parker scale



### Barbadillo Principe Amontillado 12 years

£29.99

Beautiful amber colour. Clear and bright in appearance.

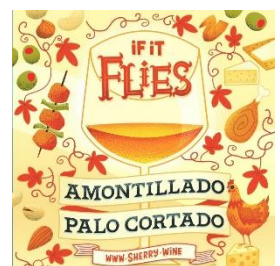
Intense and elegant on the nose; a tempting seductress. Saline nuances and a trace of toasted hazelnuts.

Excellent balance and structure with a long finish. The typical dryness of Amontillado sherry stands out and highlights its complexity. Lingering and satisfying aftertaste.

Serve at 12° - 13°C

Food pairing Traditional: Artichoke casserole / Innovative: Red tuna ceviche.

Robert Parker 91



## PALO CORTADO

A very rare wine. The production of Palo Cortado is the clearest example of the necessity of Sherry winemakers to correctly identify the true vocation of each type of wine and to act accordingly.

A wine of great complexity which combines the delicate bouquet of an Amontillado with the body and palate of an Oloroso.

### Almacenista Range

Almacenistas (Stock holders) are independent professionals or entrepreneurs who have been historically producing and ageing Sherry. The love and care of Almacenista for their activity is shown in their limited Soleras of the finest and rarest Sherries. These Soleras are still operated by the original artisanal methods.

Lustau was founded in 1896 as an Almacenista itself and has wanted to pay a tribute to this anonymous role in the Sherry trade by creating this very special range of Sherries.



#### Lustau Palo Cortado Vides (50cl)

£24.99

100% Palomino

Originates from a solera of 50 casks. Light amber gold colour, this Palo Cortado is dry and has an immensely rich flavour, with nuances of vanilla, coffee and dark chocolate. Dry and with great concentration, it has a long and elegant finish.

Serve between 14-15°C as an aperitif, with olives, nuts, cheese or Serrano ham.

Excellent with consommés, game soups, cold & smoked meats.

91 points on the Parker scale.



#### Barbadillo Palo Cortado Obispo 15 years

£35.99

100% Palomino

Attractive colour of antique gold.

The aromatic complexity reveals toasted almonds, walnuts and raisins.

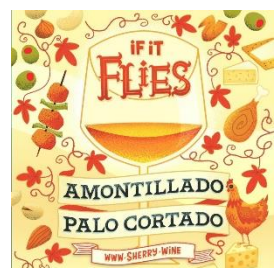
On the palate it is pleasant, rounded and harmonious. Deliciously smooth and lingering.

Serve at 13°-14°

Food pairing: Traditional: Fresh tomato dishes / Innovative: Chicken teriyaki.

Robert Parker - 92

Guía Drink Bussiness - Master + 95



## OLOROSO

Oloroso is a wine made from Palomino grapes. The special structure that it demonstrates at an initial tasting destines it for oxidative ageing. For this reason alcohol is added to 17°, thus preventing the development of the veil of flor and allowing the wine to age while exposed to oxygen. The result is a wine both structured and complex.



### Lustau Don Nuño Oloroso

£15.99

100% Palomino

Seco - Dry

Golden-hued Oloroso with penetrating woody aromas. Hints of dark chocolate, walnuts and roasted chestnuts. Very persistent on the palate, tempered with a slight acidity.

Serve slightly chilled 12-14°C with dried fruit, hard cheese, game, stews or meat dishes.

94 points on the Parker scale.



### Barbadillo Old Dry Oloroso Cuco 12 years

£27.99

Mahogany in colour. Pleasant aroma reminiscent of noble oak from its ageing period and dried fruit. Mouth-filling and beautifully dry on the palate.

Serve at: 14°-17°

Food pairing: Traditional: Game casseroles / Innovative: Lamb curry.



### Barbadillo Oloroso San Rafael Medium

£20.99

A touch of Pedro Ximénez added to a dry Oloroso results in this type of sherry known as "amoroso." Translated into English as loving or affectionate, the name pays tribute to the smoothness obtained during the lengthy and traditional ageing period. Its alcohol content and body mean that it can be served on the rocks.

Mahogany colour with delicate hints of topaz. Aromas of dried fruit, plums and raisins. Well-balanced and beautifully silky.

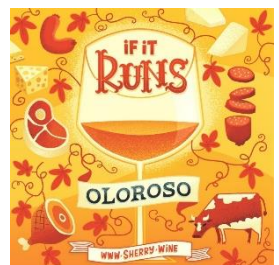
Serve at: 15°

Food pairing Traditional: Desserts / Innovative: Blue cheese.

Guía Peñín 2014 88

Guía Repsol 2013 95

*"If penicillin can cure those that are ill, Spanish Sherry can bring the dead back to life." Alexander Fleming*





## PALE CREAM

Pale Cream is a vino generoso de licor produced from biologically aged wine (Fino or Manzanilla) to which concentrated rectified must is added in order to create a touch of sweetness to mitigate the original dry sensation of the wine.



### Barbadillo Pale Cream

£10.99

Pale Cream is a young Manzanilla that has been aged in American oak casks for three years in the Solera system. It is then blended with a sweet Moscatel wine and fortified to 17.5% before being fined, filtered and bottled.

Golden colour with a familiar Manzanilla and ripe sultana fruit nose. On the palate it is rich and pleasantly cloying with a long sweet finish.

Serve very well chilled as an aperitif, or with light creamy puddings such as crème caramel.

## CREAM

Cream is a semi sweet wine which is obtained exclusively from oxidative ageing and involves blending the Oloroso (in what is known as *cabeceo*) with an amount of Pedro Ximénez, hence it being commonly known as Sweet Oloroso



### Barbadillo Cream

£10.99

A full, sweet and aromatic sherry. Well rounded, with a dark, mahogany colour. Smooth and very intense on the palate.

It is a blend of old dry olorosos and sweet Pedro Ximénez; matured in the solera system for seven years.

Can be served at room temperature, or over ice, as an aperitif or a classic dessert wine.

## Lustau East India Solera

£19.99

80% Palomino sweetened with 20% Pedro Ximenez (PX)

One of the great icons of Lustau. Its aging process mimics that of some 17th century wines developed during transatlantic journeys to distant Spanish colonies.

Dark mahogany colour with bronze hues. Concentrated aromas of ripe fruit, mocha, cacao and toffee. Very complex on the palate, with clean acidity. Taste of raisins, nuts and candied orange.

To achieve this, after aging separately in their own soleras, the Oloroso and Pedro Ximénez that comprise it, are combined and undergo a second aging process in a solera of 33 barrels at the Sacristía de Bodegas Lustau, with its elevated humidity and temperatures that replicate the climatic conditions that the wines would have experienced on their journeys.

Serve slightly chilled between 10-12C. This wine is perfect with light desserts and cakes, creamy cheese or foie gras. Try on the rocks with a slice of orange!

96 points on the Parker scale



## PEDRO XIMÉNEZ (PX)

Pedro Ximénez wine is obtained from grapes of the same name which then undergo a traditional process known as "sunning", whereby the fruit turns to raisins. Musts are obtained after pressing which have an extraordinarily high concentration of sugars and a certain degree of colouring, whose fermentation is stopped by adding wine alcohol. Ageing is exclusively oxidative in nature, facilitating a progressive aromatic concentration and increasing complexity, though always ensuring not to lose the fresh, fruity characteristics of the grape variety.



Lustau Pedro Ximénez San Emilio

£20.99

Lustau Pedro Ximénez San Emilio (37.5cl)

£11.99

100% Pedro Ximénez

The flavour is sweet and fruity, smooth, velvety and balanced, with a long lingering finish. A delight!

Winner of the Great Gold Medal at the Concours Mondial du Bruxelles

Serve slightly chilled 10-12C over vanilla ice-cream, with dark chocolate or blue cheese.

*"91/100. Delivers the weight you expect from a PX, but with fresher cut. The singed walnut, brown bread, ginger, ganache and Turkish coffee notes are allied to a mouth-watering spearmint and treacle spine. Features good energy through the finish to match the mouthcoating feel. Drink now."* (Wine Spectator Aug 31, 2014)



Barbadillo Pedro Ximénez La Cilla

£21.99

Nuances of plums, raisins and chocolate.

Unctuous and smooth on the palate with a lingering finish. A vigorous and well-balanced wine.

Serve at: 6°-8°

Food pairing: Traditional: Desserts / Innovative: Foie gras



ROJO RED

# VERMUT LUSTAU

**Wormwood**  
GIVES THE CHARACTERISTIC BITTERNESS IN VERMOUTH

**Coriander**  
AROMATIC, CITRIC AND HERBACEOUS

**Angelica**  
A DELICATE SWEET AND PIQUANT TOUCH

**Sage**  
ADDS SUBTLE SPICY AND TART NOTES

**Orange peel**  
PROVIDES FRESHNESS AND CITRUS BOUQUET

**Gentian**  
CONFERES ASTRINGENCY AND BITTER HINTS

VERMUT LUSTAU ORIGINATES IN THE WISDOM AND EXPERTISE OF TWO CENTENNIAL TRADITIONS. THE CABALLERO FAMILY- MASTER BLENDEES OF CRAFTED LIQUORS SINCE 1830- AND THE HOUSE OF LUSTAU, ARTISANAL SHERRY WINEMAKERS FOR OVER A CENTURY.

MAHOGANY IN COLOR WITH REDDISH GLINTS. THE SWEET AROMAS OF RIPE FRUIT ARE LACED WITH CITRIC AND HERBAL NOTES OVER A SMOKY WOOD BACKGROUND. IN THE PALATE IT IS VELVETY, FLAVORFUL AND BALANCED. BITTER FINISH DELICATELY ACCOMPANIED BY A DISTINCTIVE NUTTY AFTERTASTE.



# INTERNATIONAL **Sherry** WEEK

**8 - 14 OCT 2018 · #sherryweek**

For more information visit

<http://barbadillo.com/>

<http://www.lustau.es/>

<http://www.sherry.wine/>

*"A meal eaten without a glass of sherry before it is like a day dawning without the sun"*

Manuel M González Gordon

