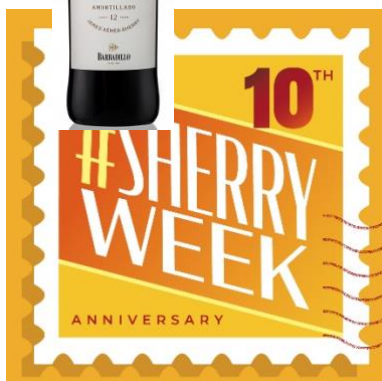




DIRECT WINE SHIPMENTS

#sherryweek

SHERRY & FOOD PAIRINGS



Sherry is a very versatile wine with a style to suit all tastes. It also means with so many styles to choose from they are fantastic for pairing with your favourite dishes.

Here are some general pairing suggestions and some of Susan & Mine's favourites combinations.

With the exception of Finos and Manzanillas there is no fixed rule about serving temperatures as these depend on what one is eating, we have added some general recommendations so you can get the best from your bottle of Sherry.

FINO



You can happily pair Fino style sherries with anything coming from the sea!!

Salty flavours really match this style. Nuts, cheese plates especially if aged, hard sheep milk cheese like Manchego. Tapas, olives, anchovies, Iberico Ham, patatas bravas, deep fried fish, Padron Peppers, tempura vegetables, cold cuts/cured meats, even cold soups like gazpacho will all go well.

Serve chilled 6-9°C

Mine's favourite pairing: Mussels with wine and seafood casserole.

Susan's favourite pairing: garlic & chilli prawns

MANZANILLA



Coming from Sanlucar de Barrameda, Manzanillas have this beautiful salty touch and lighter, coastal characteristics which makes them match well with seafood, prawns, fried fish especially whitebait or sardines, smoked salmon, oysters, seafood pastas. Octopus, sushi and sashimi. Also pickled fish will pair a manzanilla greatly.

Serve chilled 6-9°C

Mine's favourite pairing: feta, beetroot and Mackerel salad.

Susan's favourite pairing: Tuna or salmon sashimi

FINO OR MANZANILLA EN RAMA



As these are more intense styles, with deeper colour and intense flavour characteristics, will perfectly match richer, hotter fish dishes. Grilled Tuna, swordfish, Japanese Cuisine.

Serve chilled

Mine's DREAM pairing: Squid Ink Risotto

Susan's favourite pairing: hake or cod with tomato, butter beans & chorizo stew

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. This style will go great with poultry, games, birds as well high umami content dishes, Paellas, risottos, soups, anchovies on toast, meatballs with tomato sauce, cheddar, pecorino, parmigiana style cheeses, chestnuts, artichokes.

Serve 12-14°C

Mine's favourite dish: Mushroom on toast with pinenuts, rockets and parmesan

Susan's favourite pairing: Iberico ham & manchego cheese

OLOROSO

Oloroso is an oxidised wine with a nutty brown colour. The wine is both structured and complex.

Dry Olorosos will handle flavours like pork, lamb, beef, games, birds, stews, foie gras, mature cheeses like gruyere but especially Comte.

Serve 12-14°C



Mine's favourite pairing: Miso Aubergine

Susan's favourite pairing: venison with puy lentils

PALO CORTADO

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

This is a very flexible style when you talk about food pairing. Most favourite pairings will be birds and games but still goes very well with pork loin, artichokes, chickpeas, truffle, asparagus.

Serve 12-14°C



Mine's favourite pairing: Halloumi cheese on toast

Susan's favourite pairing: asparagus with parmesan shavings

CREAM

Cream Sherry is obtained exclusively from oxidative ageing and involves blending the Oloroso with an amount of Pedro Ximénez. With the advantage of higher sugar levels these styles will be great with desserts or even spicy food and sweet vegetables.

Try with Portuguese Tarts, Orange Almond Tarts, Tropical Fruit salads, Trifles, Blue Cheese, Serve slightly chilled between 10-12°C



Mine's favourite pairing; Cream Sherry with Pear and Blue Cheese Salad

Susan's favourite pairing: Chocolate and orange tart

PEDRO XIMENEZ (PX)

PX is made from grapes that have been raisined and therefore have an extraordinarily high concentration of sugars. It is like Christmas pudding in a glass!

Try with vanilla ice-cream, with dark chocolate or blue cheese.

Serve slightly chilled between 10-12°C



Mine & Susan's favourite pairing is PX over vanilla Ice cream and a glass of PX on the side! Instant dessert!

Find your Sherry style <https://www.directwineshipments.com/product-category/styles/fortified/sherry/>

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