

Jerez 101 • Production & Styles

Region



Grapes

Palomino 90-95%
Moscatel
Pedro Ximénez

Process

Not unique... other regional wines use this same technique

Highlighted bodega

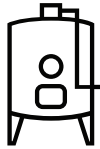
Fernando de Castilla
First brandy in 1972
Jan Pettersen, 1980s/90s
Sherry + vinegar added later

Winemaking

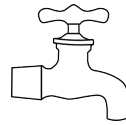
Harvest



Fermentation



Settling of the lees



first classification



fortification

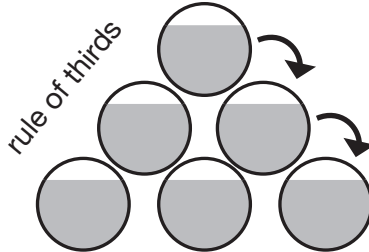
Botas



6 months to 1 year pass, then it's time for...

Sobretablas

second classification, barrel by barrel



Criadera "nursery", typically 3 to 8

Solera ground level, from *suelo*



Aging makes the difference

BIOLOGICAL

fino

15%, yeast layer of *flor*
golden straw color

amontillado

16-22%, *flor* disappears
amber color

palo cortado

17-22%, yeast layer of *flor*
chestnut to mahogany color

OXIDATIVE

oloroso

17-22%, no layer of *flor*
mahogany color

pedro ximénez

15-22%, *asoleo* 1-2 weeks
ebony color

20%	<i>pale cream</i> = fino + mosto
	<i>medium</i> = amontillado + mosto
	<i>cream</i> = oloroso + PX