

Live Tasting Experience: 23rd July @ 7.30pm



Sherry and Montilla Moriles Tasting Experience Wines for the 21st Century Drinker

We've teamed up with Extenda and with Sarah Jane Evans MW to bring you the opportunity to join a live tasting in your own home.

Sarah Jane Evans will lead you through two Manzanillas, two Sherries and two wines from Montilla Moriles covering a range of five different styles of fortified Spanish wines. Learn the difference between a dry Manzanilla and an Oloroso Sherry. Compare a dry Pedro Ximénez with a sweet 1994 vintage Pedro Ximénez. Discover what a Palo Cortado Sherry is, where it gets its name and why it is such a great wine.



Contact us to order
your tasting pack

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Manzanilla La Guita from JOSÉ ESTÉVEZ (20cl)

A wine of superior quality which after 4 years of ageing is notable for its pale straw yellow colour, its freshness, delicacy and salinity with floral notes. On the palate it is outstandingly smooth and lightly structured with a fine minerality.

Manzanilla Solear from Bodegas Barbadillo (37,5cl)

A manzanilla with one of the longest ageing periods on the market. Its years under the velo de flor (a particular film of yeasts) afford this sherry a range of incredible characteristics. Solear is a manzanilla with elegance, finesse and great character. The length of time spent under the velo de flor makes it totally unique.

Fino C.B from Bodegas Alvear, Montilla-Moriles (37,5cl)

Produced from the best musts of the Pedro Ximenez grapes, the Fino C.B. is the flagship of Alvear. A typical product of the special process which takes place in the cask under a veil of yeast is the “crianza en flor”.

Williams & Humbert Collection Don Zoilo Oloroso 12 años (37,5cl)

A dry oloroso produced from Palomino grapes grown in Jerez Superior in the vineyards Pago Añina y Carrascal. Aged for at least 12 years to produce a unique dry oloroso.

Palo Cortado Península from Emilio Lustau (37,5cl)

This exceptional sherry brings together the finesse and delicacy of an Amontillado with the richness and body of an Oloroso. An extremely versatile wine. Aged in Bodega la Emperatriz Eugenia in Jerez de la Frontera.

Pedro Ximénez 1994 from Toro Albalá, Montilla-Moriles (25cl)

A small wine grower — José María Toro Albalá — had the idea of keeping aged wines to create future vinous treasures destined for the most demanding palates. His values still form the core of the company’s approach to business today.



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