

**Prepare for the tasting:**

All the wines being tasted should be stored in the fridge and drunk cold. When very cold, the smell of the wine will be subdued but this will change as the wine quickly warms in the glass.

The two manzanillas and the fino should be kept in the fridge and, ideally, drunk within a week of being opened. The Oloroso, Palo Cortado and Pedro Ximenez also benefit from being kept in the fridge but can be drunk over a longer period.

**The Wines:** All the wines in the tasting are widely available from multiple retail sources, but if your local retailer and wine merchant can't supply you the UK agent will be able to point you in the right direction.

**Manzanilla La Guita from JOSÉ ESTÉVEZ** (UK agent: Bibendum PLC)

La Guita is made from 100% Palomino grapes grown in Sanlúcar, mainly in the Pago Miraflores, one of the most prestigious vineyard areas of Sanlúcar. The wine is aged using the traditional Sanlúcar de Barrameda system of criaderas and solera in the Pago Sanlúcar Viejo and Misericordia wineries. The result is 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** (UK agent: John E Fells & Sons)

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. Backed by six generations of the Barbadillo family, 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** (UK agents: Ultracomida, Basco Fine Foods)

Produced from the best musts of the Pedro Ximenez grapes, the Fino C.B. is the flagship of Alvear and is omnipresent wherever Andalusians meet together. A typical product of the special process which takes place in the cask under a veil of yeast is the "crianza en flor". The initials C.B. come from Carlos Billanueva, the cellar master who in the early XIX century marked the casks containing the best wines with his initials.

**Williams & Humbert Collection Don Zoilo Oloroso 12 años** (UK agent: Ehrmann's Wines)

A dry oloroso produced from Palomino grapes grown in Jerez Superior in the vineyards Pago Añina y Carrascal. Produced using controlled fermentation at 28° C before being fortified with distilled wine alcohol up to 19.5°. The wine enters the racks before entering the Criaderas y Soleras system for ageing through oxidation in oak casks. Aged for at least 12 years to produce a unique dry oloroso.

**Palo Cortado Península from Emilio Lustau** (UK agent: FMV)

100% Palomino. 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** (UK agents: Ultracomida, Winetraders)

The Toro Albalá winery began in the heart of Southern Cordoba in 1922, within the wine region of Montilla-Moriles. 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.