



OLOROSO SECO CUCO



BASIC DATA

Denomination: D.O. Jerez-Xérez-Sherry
Grape Variety: 100% Palomino Fina
Type of Wine: Oloroso seco

TECHNICAL CHARACTERISTICS

Alcohol content: 19.5 +/- 0.5 %vol.
Sugar: 3 +/- 3 g/l
PH: 3.5 +/- 0.1
Total acidity: 5.7 +/- 0.5 g/L tartaric acid
Sulphites: less than 50 mg/l

VINEYARDS AND HARVEST

Vineyards: Gibalbín and Santa Lucia, Jerez
Number of Hectares: 400
Vineyard age: 30 years
Yield: 9,000kgs/hectare.
Pruning: Double cordon
Soil type: A white, chalky soil known as Albariza
Specific microclimate: Vineyards located inland on a site that promotes the proper ripening of the grapes.

VINIFICATION

Tanks: Stainless steel
Temperature: 20°
Time: 12 days
Yeast: Indigenous

AGEING

Type: Oxidative
Time: 12 years of oxidative ageing
Cellars: Las Pastoras, La Caridad, Gascón, San Guillermo and Potro.
Total Casks: 5,721. 13 criaderas given over to oxidative ageing.
Type of Cask: Traditional Jerez butt made from American oak

Description of process: Once the fermentation of the Palomino must has finished, the most robust wines are selected and fortified with wine-based distilled spirit to bring the alcohol content up to 18%. This fortified wine is known as sobretablas and is destined for ageing in traditional Jerez butts, usually of 500 litre capacity. This ageing or crianza is achieved through oxidation of the wine whilst in barrel and racking within each tier of the criadera. This traditional system is characterised by the carefully orchestrated movement of wine between the soleras and criaderas within each cellar.

TASTING NOTES:

Mahogany colour and aromas reminiscent of noble oak and dried fruit and nuts. Smooth yet dry on the palate.

SERVING SUGGESTION:

The perfect wine to serve as an aperitif or to accompany tapas.

Discerning drinkers enjoy it alongside game dishes such as partridge casserole, breast of poularde stuffed with foiegras and pine nuts, pigeon with Brussel sprouts or warm partridge salad with wild mushrooms. For those who enjoy red meat, this wine sits perfectly with sirloin steak, beef tenderloin with fresh garden potatoes and duck magret. It is also the perfect accompaniment to the regional specialities of braised oxtail, meatballs cooked in oloroso sherry or the traditional "Berza Jerezana."

EVOLUTION AND STORAGE:

Once bottled, mature wines that have undergone oxidative ageing can retain perfect organoleptic conditions for many years, even after the bottle has been opened.

Wine should be stored away from the light, at a temperature of between 15°C and 18°C. They should be kept away from smoke, strong smells and vibrations.

FORMAT:

75 cl. bottles in boxes of 6.

PRIZES:

- * Decanter World Wine Awards 2012 - Silver Medal
- * International Wine Challenge 2013 - Commended



BARBADILLO

DESDE 1821