

GRAN BARQUERO

from *Perez Barquero, SA*, Montilla-Moriles DO, Spain

Proclaimed as one of the best wineries in Spain, Perez Barquero S.A. is renowned for its excellent grape variety, Pedro Ximenez. In the vineyard, grapes are carefully planted and harvested via selection of the best parcels of ground. In the hills of Andalucia, just south of Cordoba in D.O. Montilla-Moriles they make fortified wines using the Pedro Ximénez grape. These wines share the same production techniques as Sherry from D.O. Jerez further south. Wines from Bodegas Perez Barquero are among the best wines made in this region.

The "Generous Wines" (Vinos Generosos - Sherry type wines) from Montilla-Moriles as well as those from Jerez are aged with a Solera and Criadera system.

The Solera System

The solera system is a unique way of blending many vintages of Sherry, allowing it to gain complexity and depth while it ages gracefully in the cool bodegas.

A solera system is made up of a series of tiers containing wine of different ages. These tiers are called "criaderas". The criadera containing the oldest wine is located closest to the floor and is called the "solera" after which the whole system is named. The criaderas layered on top of the solera level contain progressively younger wine. Each level of criadera can be thought of as levels of development and are also known as "scales".

Depending on market demand, the style of the wine and its characteristics, a fraction of the wine (usually no more than 1/3 at a time) is removed from the solera level and bottled for sale. The wine removed is then replaced by an equal amount of younger wine from the next criadera up, which is called the first criadera. The wine in the first criadera is then replaced with even younger wine from the second criadera. The youngest criadera is replenished with brand new wine. This whole process is called "running of the scales".



FINO

VARIETAL: 100% Pedro Ximenez grape variety.

COLOR: Pale yellow, brilliant and very clean color.

ALCOHOL: Vol 15%

AROMAS: Good intensity, expressive, full with harmonious ackground of dry fruit and roasted flavor and a light and fragant taste slightly bitter, tangy long, wide and powerful with dry fruits and roasted flavors aftertaste.

AGING PERIOD: Between 8 to 10 years under a film of yeasts following the "Solera and Criadera system".

SERVING SUGGESTIONS: 8 to 10 degrees C. This is the ideal aperitif that can be taken to the table to accompany almost any meal.

Its full strength comes from natural fermentation.



AMONTILLADO

VARIETAL: 100% Pedro Ximenez grape variety.

COLOR: Amber topaz color with iodized highlights.

AROMAS: Wide and intense of oxidative aging and tones of dry fruits but retaining its Fino origins. It has a velvety full bodied taste, warm, round with hints of almonds and a long and persistent after-taste with perfect integration of the alcohol.

AGING PERIOD: Minimum of 15 years in oak barrels following the "Solera and Criadera system".

ALCOHOL: Vol 19%

SERVING SUGGESTIONS: 15 to 20 degrees C. It is wonderful as an aperitif and to accompany soups or consommes, being extremely good where its distinctive taste adds unique character to a wide range of dishes.