



DEMYSTIFYING FORTIFIED WINES

FORTIFIED WINES OF SPAIN AND PORTUGAL

Tonight's Wines

- ▶ YUSTE AURORA NV Manzanilla Sherry (Spain) @ \$33/Btl
- ▶ BUELAN COMPANIA DE SACAS Oloroso Sherry 'Cap and Bells' 375mL (Jerez, Spain) @ \$39/Btl
- ▶ THE RARE WINE CO. NV Madeira Port 'Charleston Sercial Special Reserve' (Madeira, Portugal) @ \$66/Btl
- ▶ QUINTA DO INFANTADO NV Tawny (Porto, Portugal) @ \$28/Btl
- ▶ PORTO MENERES 2018 L.B.V. Unfiltered Port (Villa Nova de Gaia, Portugal) @ \$27/Btl

SW Spain in the province of Andalusia – the land of Tapas

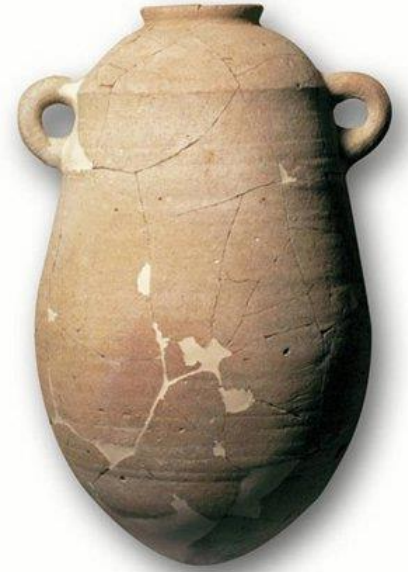
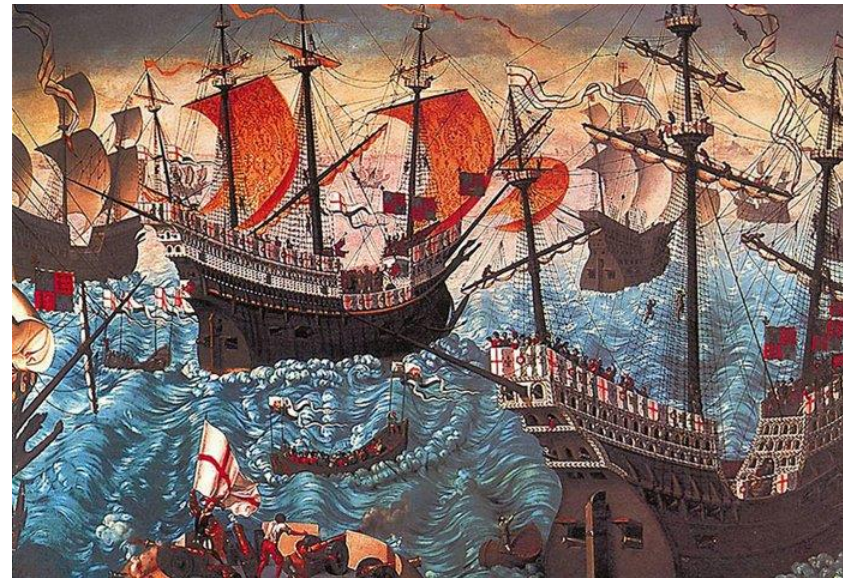
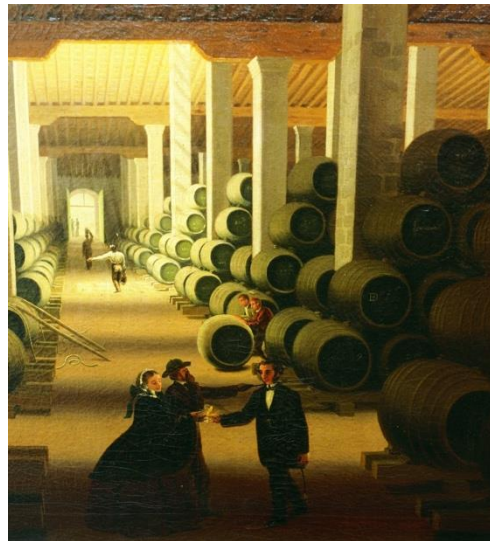
Phoenicians settled here in 1100 BC

- Xera was the Phoenician name for the region where the city of Jerez lies.

711 AD - Moorish occupation of Spain began and lasted for 5 centuries

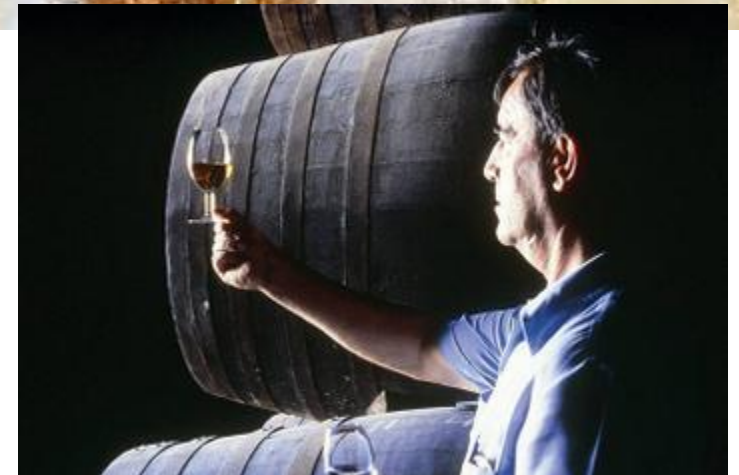
History of trade with England

- Fortified wine for storage and travel



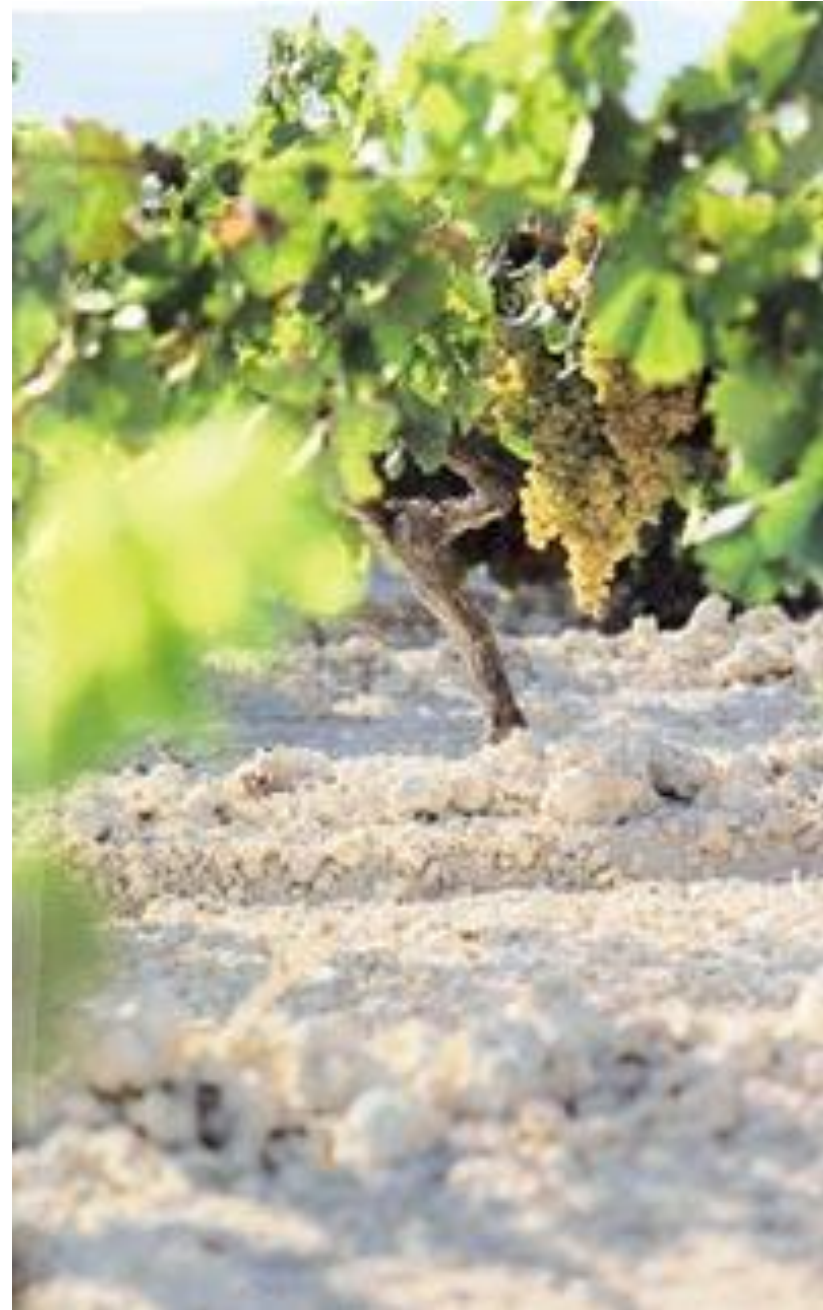
Sherry, Xeres, Jerez

- Sherry/Xeres/Jerez can only be used for labeling on fortified wines produced in Jerez
- Jerez D.O. (Appellation name)
- Fortified wine 15% - 22 % with an addition of neutral spirits
- Allowed to oxidize or biologically age
- Flavors can vary from very dry to ultra sweet



Grape Varieties

- *Palomino* is the main grape variety, comprising about 95 percent of all sherries
- *Pedro Ximenez*, a sweeter grape, also made into a sherry by the same name
- Moscatel (Muscat) small amounts are grown

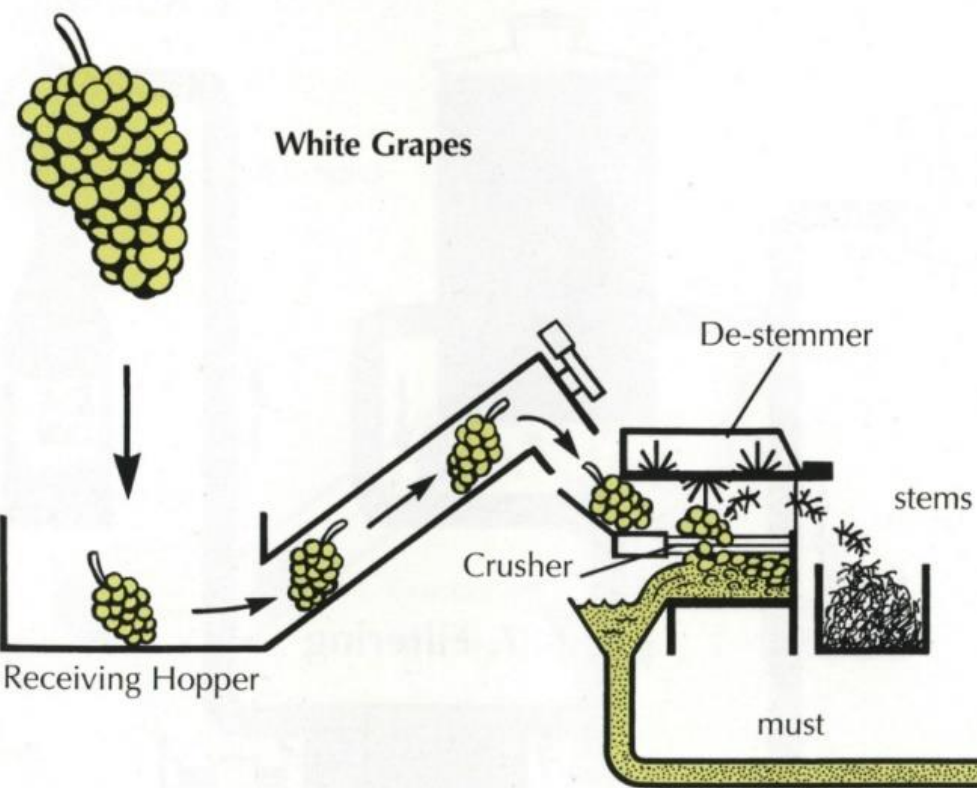




- Mediterranean climate
 - Summer heat often above 100°F moderated by Atlantic Ocean
- Palomino & Pedro Ximenez grapes thrive in this climate
- Hot climate produces massive clusters of grapes
- Concentrated sugars by picking late and laying grape clusters out to dry in the sun

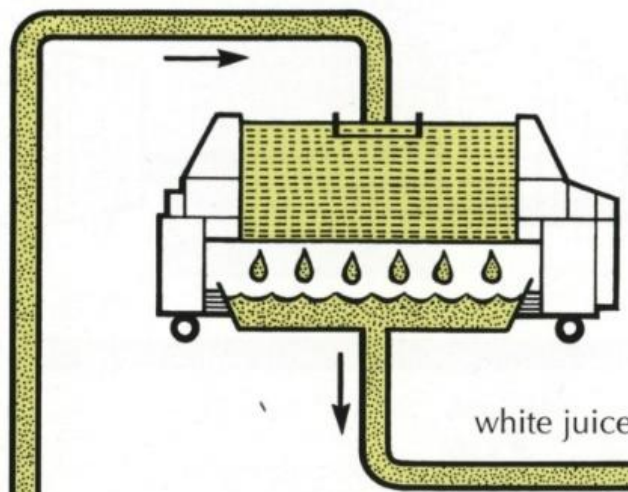
Harvesting the Grapes





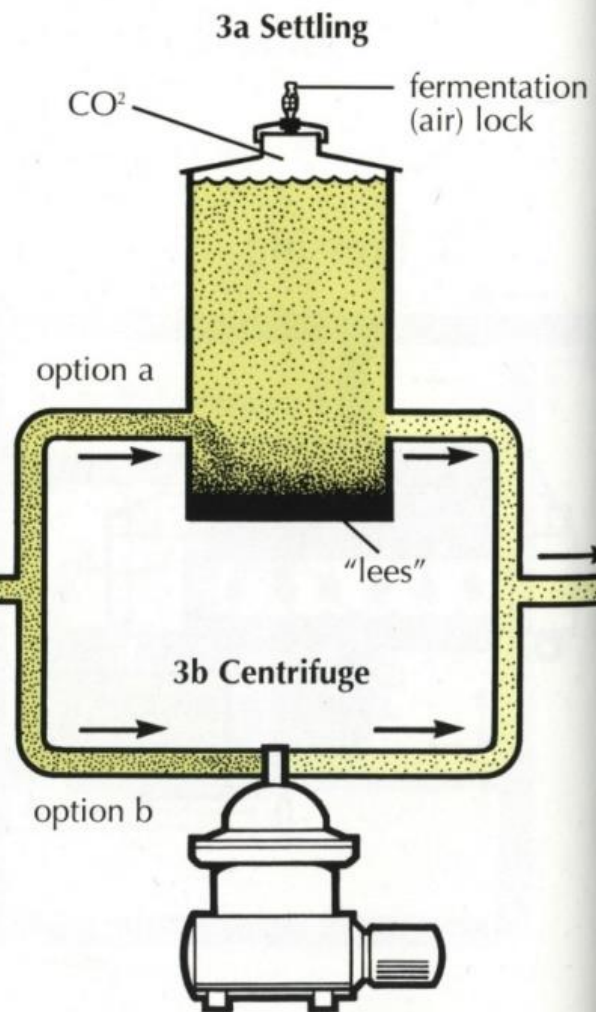
1. De-stemming/Crushing

2. Pressing



3. Juice Clarification

two options



4. Primary Alcoholic Fermentation (yeast added)

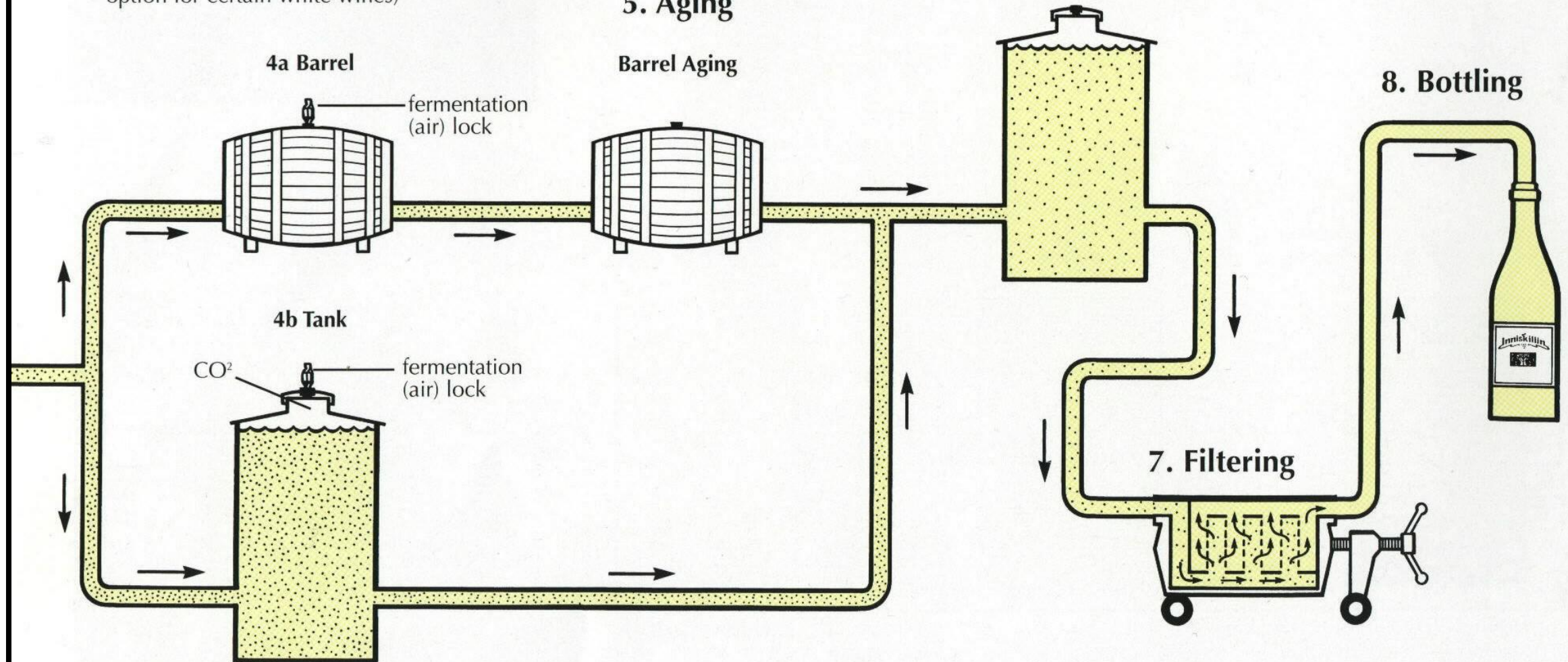
(Malo-lactic fermentation is an additional option for certain white wines)

5. Aging

Barrel Aging

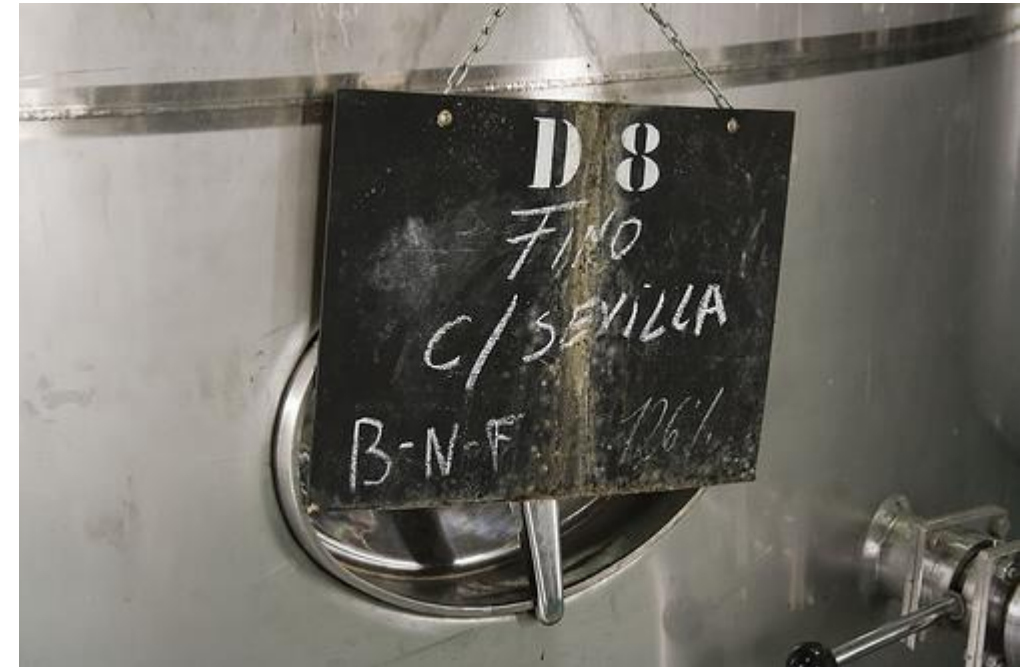
6. Fining/Clarification

8. Bottling



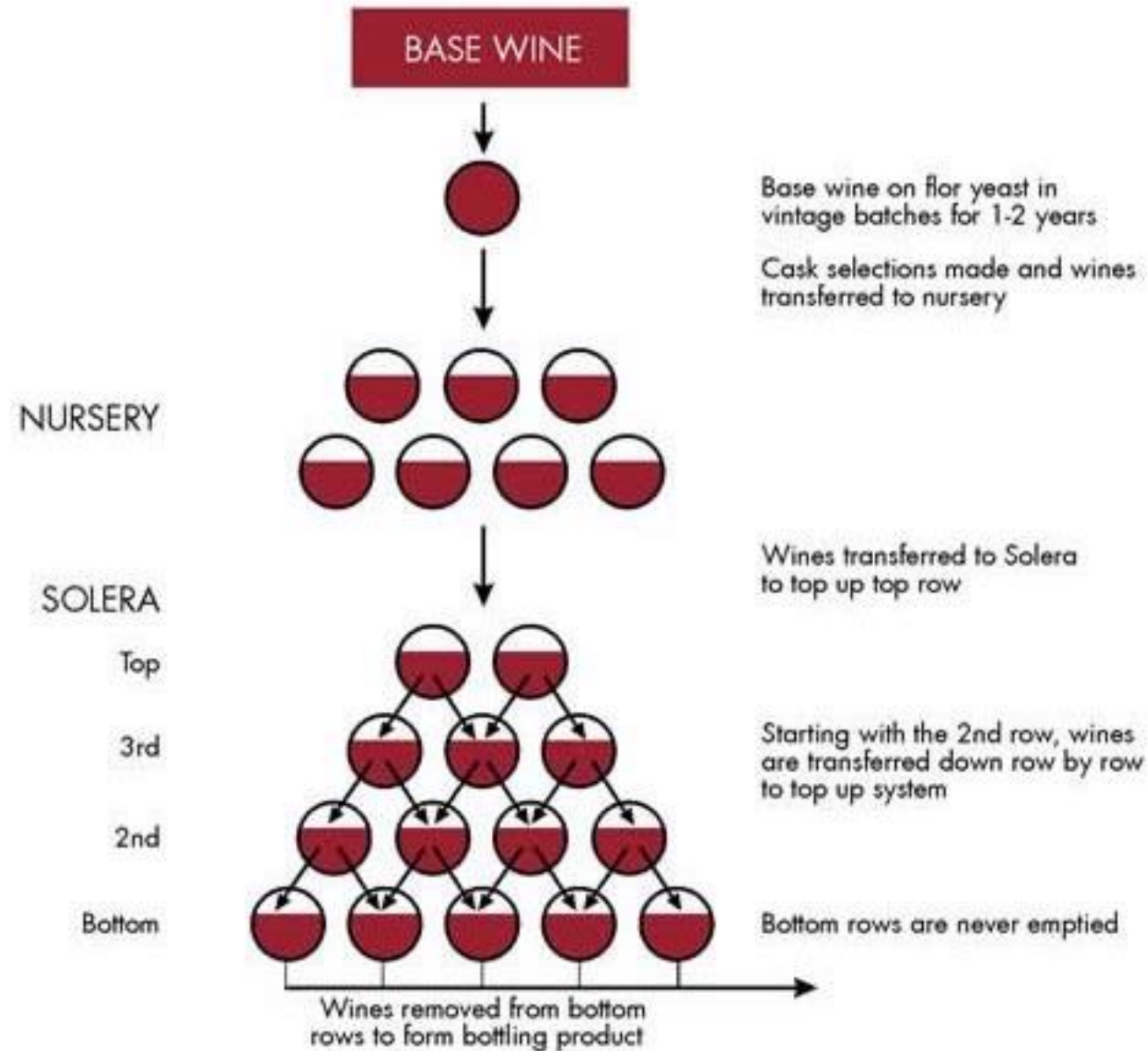
Fermentation - dry white wine

- Initial fermentation is about a week to ten days to complete dryness
- Lightly fortified and racked into casks
- Three basic types of Sherry
 - Fino
 - Amontillado
 - Oloroso
- The Cellar master will taste each wine looking for “attributes” to classify it

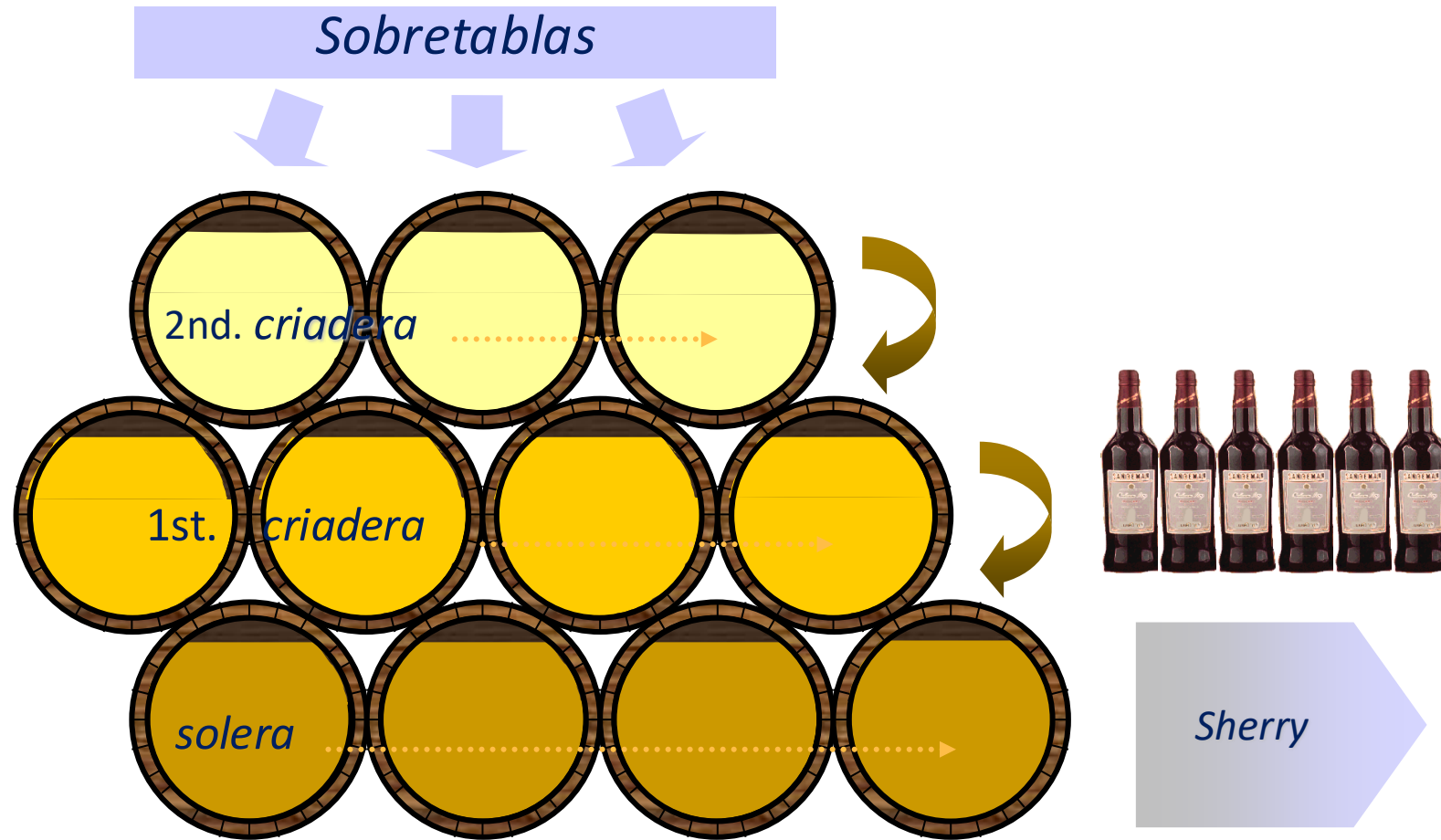


Solera

- The solera is formed by multiple rows of 600-liter old American oak barrels
- The stack is four or five rows of barrels high
- The solera may contain as many as fourteen rows



The Solera System



Tonight's Wines

- YUSTE AURORA NV Manzanilla Sherry (Spain) @ \$33/Btl
- BUELAN COMPANIA DE SACAS Oloroso Sherry 'Cap and Bells' 375mL (Jerez, Spain) @ \$39/Btl
- THE RARE WINE CO. NV Madeira Port 'Charleston Sercial Special Reserve' (Madeira, Portugal) @ \$66/Btl
- QUINTA DO INFANTADO NV Tawny (Porto, Portugal) @ \$28/Btl
- PORTO MENERES 2018 L.B.V. Unfiltered Port (Villa Nova de Gaia, Portugal) @ \$27/Btl

**YUSTE
AURORA
Manzanilla
Sherry**



**BUELAN COMPANIA
DE SACAS
Oloroso Sherry
'Cap and Bells'**



FINO/MANZANILLA

- A yeast called "flor" (flower) develops on the surface of the Sherry resting in the casks
- Flor grows on the wines destined to become Fino and Manzanilla Sherries.
- After maturation- 1 to 2 years in a nursery, wines are placed in a solera for aging
- Fino and Manzanilla Sherries taste salty, briny, with ethyl acetate and green olive flavors



AMONTILLADO

- Fino sherries that do not hold their FLOR are fortified to 17% then moved into another solera without flor
- Amber-colored with aromas of hazelnut, butterscotch, mildly tangy, dried fruit and a zesty salty edge, all are full bodied
- May be dry, or it may be lightly sweetened with a bit of the juice from Pedro Ximenez

OLOROSO

Made with slightly higher alcohol fortified so that flor could not exist

- Amber to mahogany in color, with a strong aroma similar to walnuts, figs and caramel, full-bodied between 17% and 22%
- Oloroso sherries go through the solera more slowly – developing deep caramel flavors
- May be dry, or it may be lightly sweetened with a bit of the juice from Pedro Ximenez

Sweetened Sherries

Blends of dry Sherries with naturally sweet grape juice or Pedro Ximenez added

Pale Cream

- Sweetness added to Fino and Manzanilla Sherries

Medium

- Sweetness added to Amontillado Sherries

Cream

- Sweetness added to Amontillado Sherries
- sweeter than Medium

Premium

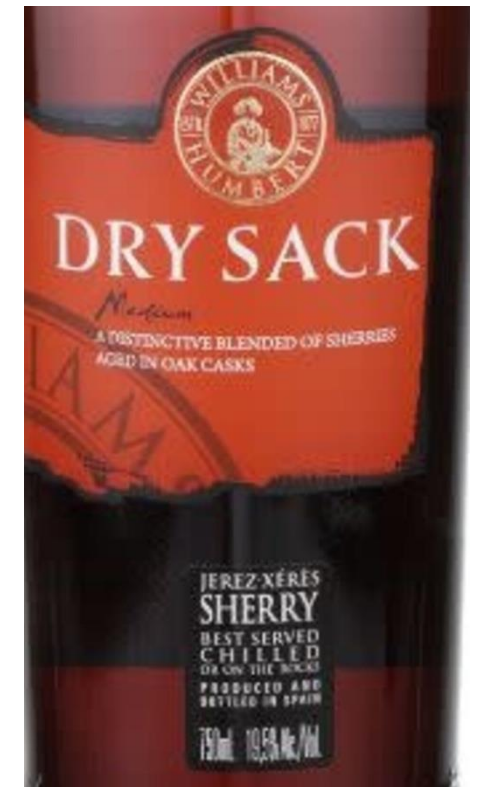
- based on more complex wines blended with PX



PALE, MEDIUM & CREAM SHERRIES

PEDRO XIMENEZ

- Cream Sherries are Olorosos that are sweetened up to 15 percent with Pedro Ximenez
 - Richer - with sweet dried fruit intensity & fuller bodies
- Pedro Ximenez - another type of Oloroso
 - made from Pedro Ximenez grapes extremely sweet- sweeter than late harvest or ice wines and thicker in texture.
 - Can be as thick and rich as maple syrup





MADEIRA



- Madeira is a small island and a Province of Portugal
- 375 miles W of Morocco and 500 miles SW of Portugal
- Fortified wine – between 17 and 20 % abv
- Neutral grape spirits are added to the wine before it is finished fermenting



Estafugem

- *Estafugem* - process Madeira goes through to produce a unique character and flavor
- Method involves heating the fortified wines to an average temperature of 105 degrees F for three to six months
- Or a 4-month heating process at 113°F
- Or the tanks are heated Up to 122°F for faster results
- The best Madeiras will age in warm lofts for 25 years or more - only about 3 percent of all Madeiras



Oxidative Quality

- Allowed to oxidize as it heats up - head space left in each barrel
- May be aged for 20 years or more after the heating process but before blending and bottling.
- Some Madeiras are 40 years old or more

Red grapes

- Tinta Negra Mole

White grapes

- Sercial
- Verdelho
- Bual
- Malmsey (Malvasia)

Grape names are also used to designate various styles of Madeira

- Rainwater Madeira - a blend of Tinta Negra or Verdelho grapes made in a faster process

Tonight's Wines

- YUSTE AURORA NV Manzanilla Sherry (Spain) @ \$33/Btl
- BUELAN COMPANIA DE SACAS Oloroso Sherry 'Cap and Bells' 375mL (Jerez, Spain) @ \$39/Btl
- THE RARE WINE CO. NV Madeira Port 'Charleston Sercial Special Reserve' (Madeira, Portugal) @ \$66/Btl
- QUINTA DO INFANTADO NV Tawny (Porto, Portugal) @ \$28/Btl
- PORTO MENERES 2018 L.B.V. Unfiltered Port (Villa Nova de Gaia, Portugal) @ \$27/Btl

Styles of Madeira

- **Sercial**, the driest, is made from grapes of the same name that are grown in the coolest vineyards at high altitudes
- **Verdelho**, the medium-dry style is made from verdelho grapes grown in warmer vineyards. The style is more full-bodied than the sercials
- **Bual** is a medium-rich style that comes from the bual grapes grown in warmer vineyards, these produce concentrated madeiras with rich sweetness
- **Malmsey**, the richest, sweetest style coming from malvasia grapes that are grown in the warmest locations closest to sea level

THE RARE WINE CO.
HISTORIC SERIES
M A D E I R A



C H A R L E S T O N
∞ S E R C I A L ∞
S P E C I A L R E S E R V E

Wine Produced and Bottled by
Vinhos Barbeito (Madeira) Lda., Câmara de Lobos
Produce of the Island of Madeira, Portugal

Cont. 750ml

Alc. 19.5% by Vol.

LISBOA



DOC

- Alenquer
- Arruda
- Colares
- Carcavelos
- Palmela
- Setúbal

IPR

- Arrábida



Carcavelos

- Vinho Generoso
- As many as nine different white and red varieties can be used.
 - Whites include: Arinto, Gallego Dourado and Ratinho
 - Reds: Castelão and Trincadeira
- Traditionally, the wines were fermented dry and fortified
- Today, the fermentation is stopped (as in Port) with fortification.
- Typically, 18-20% abv
- Aging in barrels can be up to 20 years, oxidative aging is common.

Port

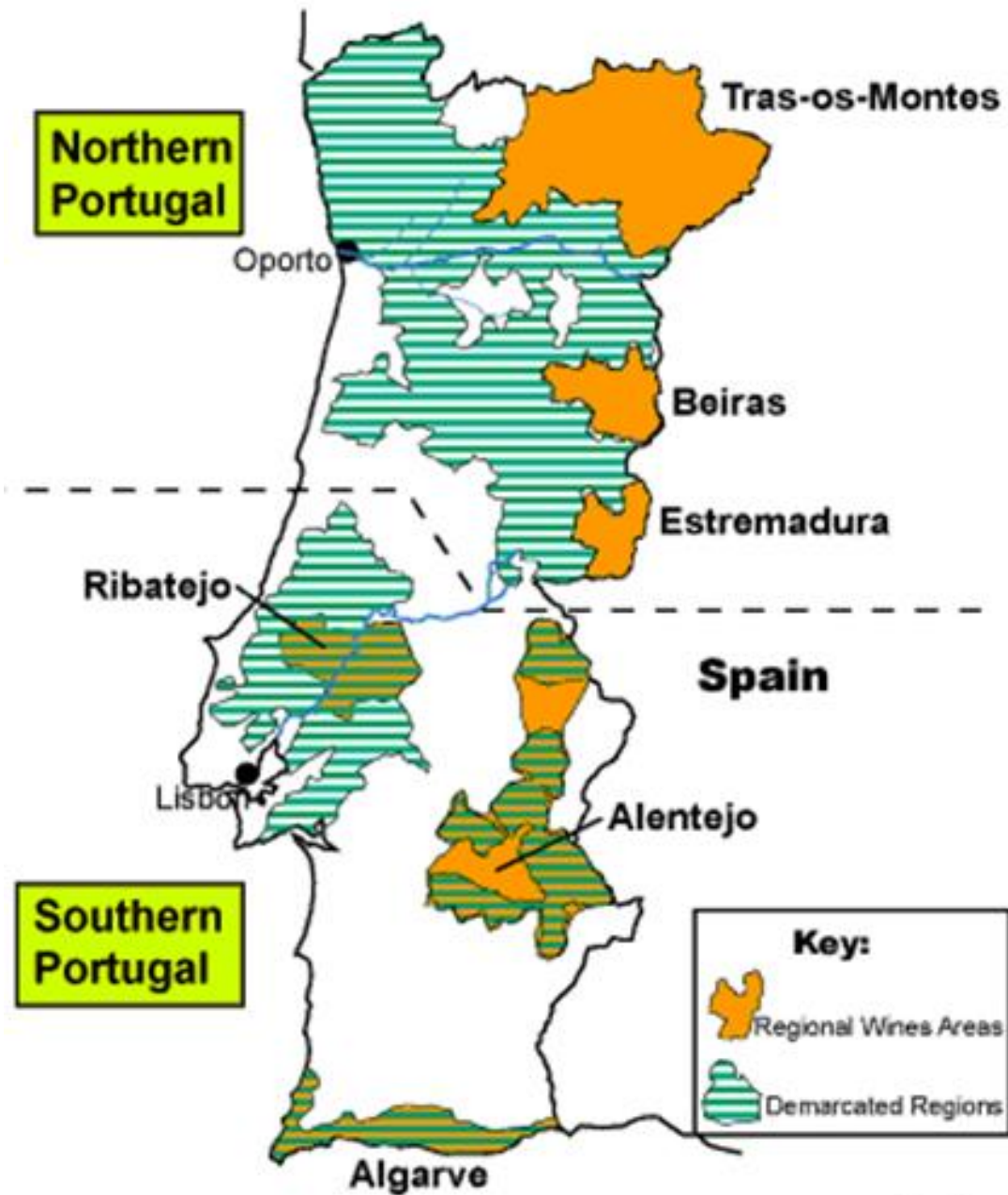
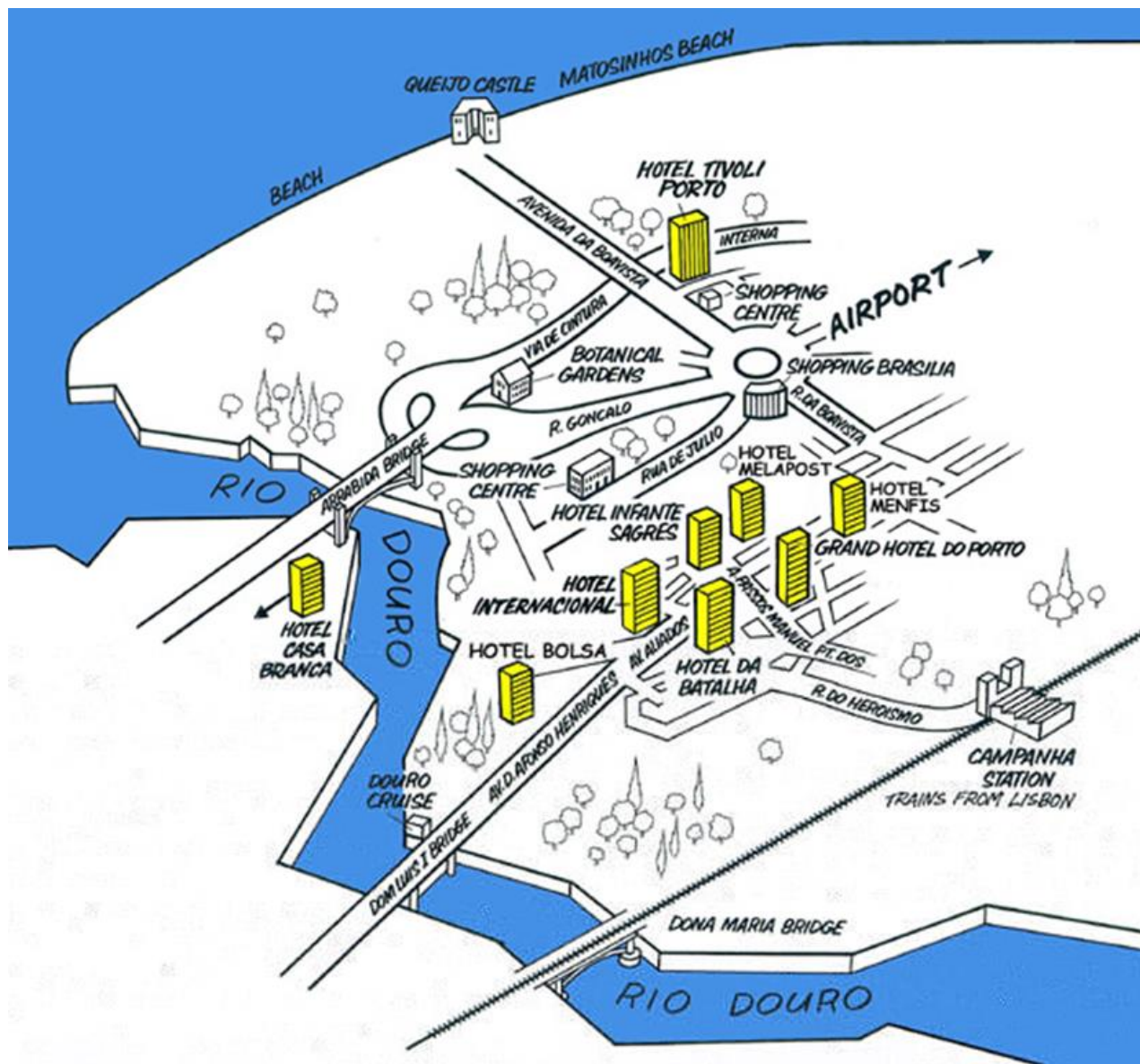


British owned Port Houses –
Methuen Treaty

Porto - at the mouth of the Douro
River - a perfect export city for
centuries.

Wine needed to be fortified by
neutral grape spirits to be
transported by ships from the
15th century onward.

1,200,000 cases of wine shipped
in early 1600's



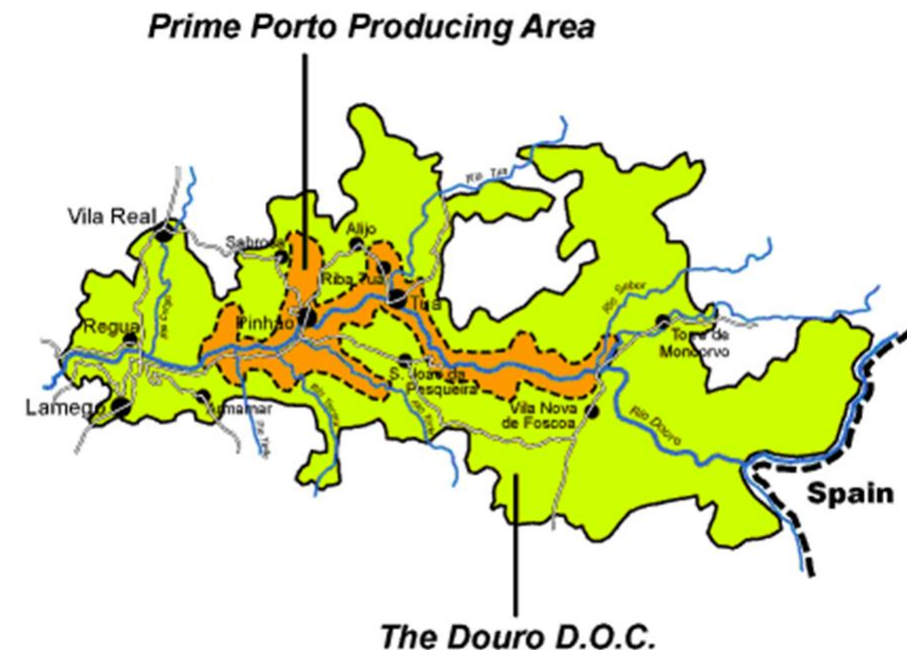
- Port comes from only one region Douro DOC
- 70-mile-long region in the Douro River valley
- Marão mountain range prevents Atlantic humidity from penetrating further inland
- Divided into three sub-zones from west to east

Lower Corgo

Upper Corgo

Douro Superiore

- Better quality ports come from the Upper Corgo and the Douro Superiore



Grapes

Touriga Nacional: deep color, tannic, strong black fruit character - High quality

Touriga Franca: lighter, refined and fragrant

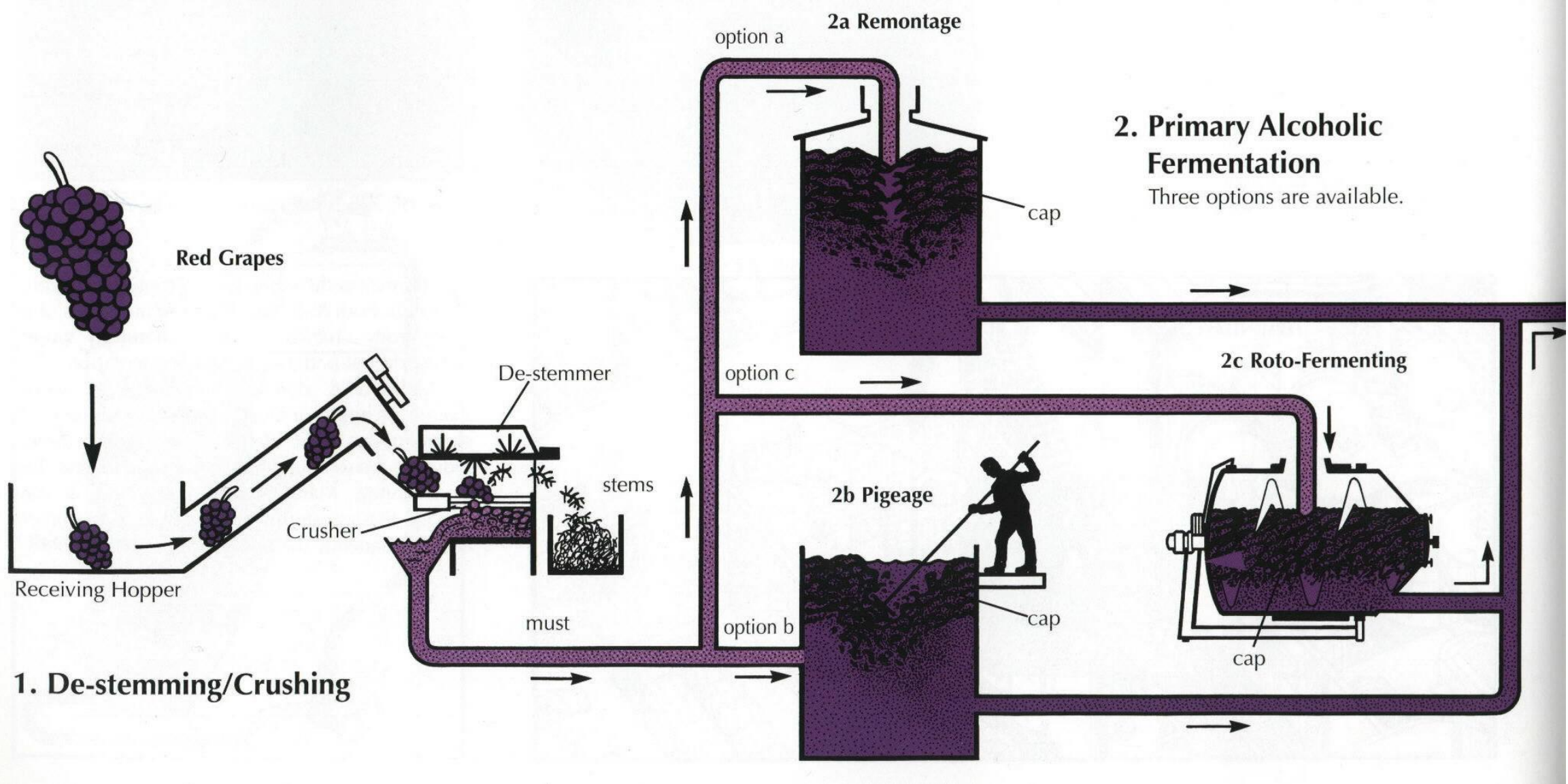
Adds softness and roundness

Tinta Roriz (tempranillo): fresh, lighter color, adds structure and length, red cherry aroma

Tinta Barroca: deep color, high sugar content

Tinta Cao: fine flavor, adds structure for age ability

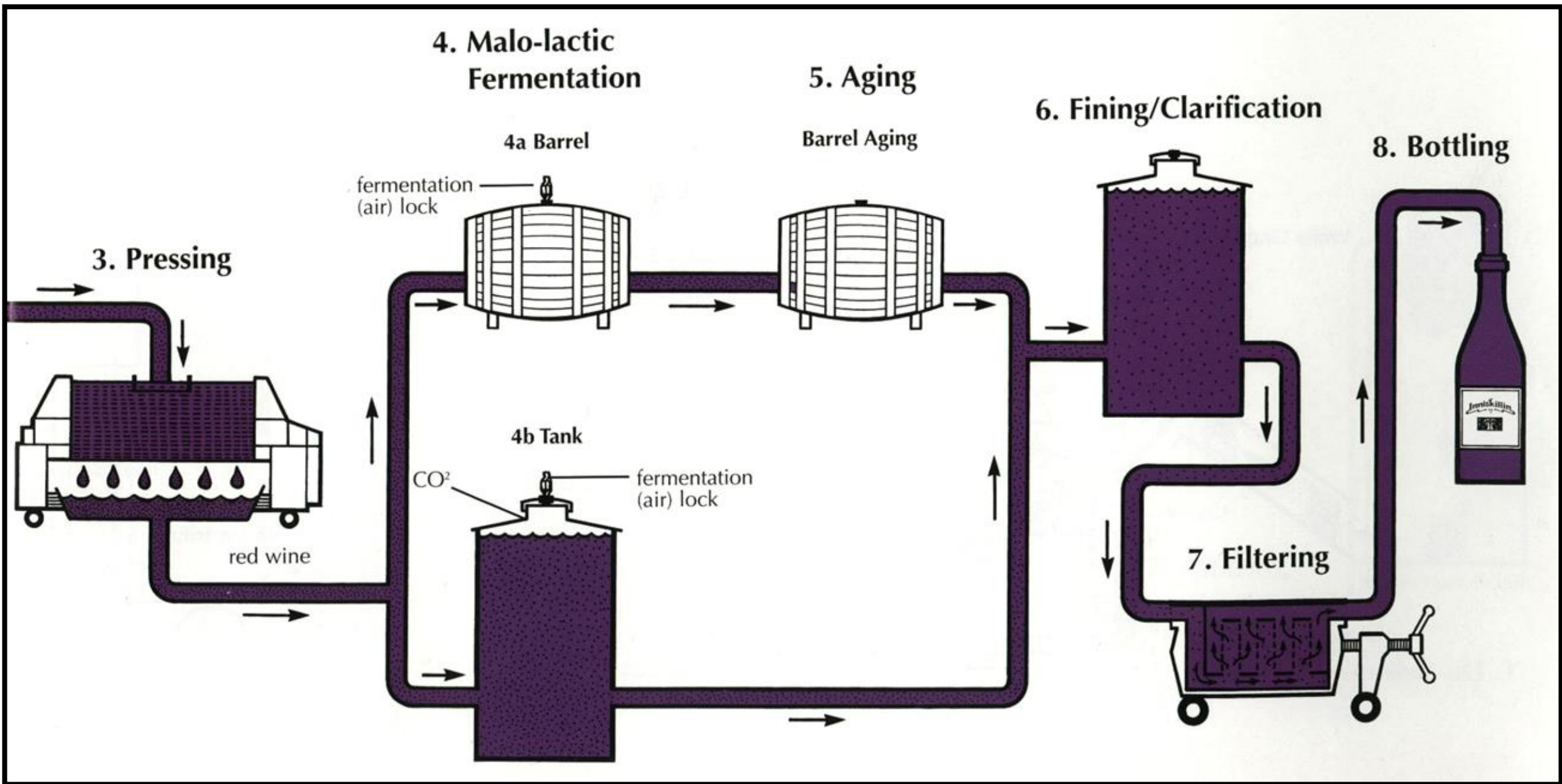




1. De-stemming/Crushing

2. Primary Alcoholic Fermentation

Three options are available.



Fermentation

- Rapid extraction of color, still traditionally done by treading, now, robotic treading or punch down
- Quick fermentation to between 6% - 9% abv
- Fortification with grape spirits
- A stopped fermentation with about 10% residual sugar and finished at 20% abv



10 different styles of that fall into 2 categories:

Ruby Ports : bottled aged ports

Tawny Ports : wood aged ports

<http://www.taylor.pt/en/what-is-port-wine/how-is-port-made/>





Tonight's Wines

- YUSTE AURORA NV Manzanilla Sherry (Spain) @ \$33/Btl
- BUELAN COMPANIA DE SACAS Oloroso Sherry 'Cap and Bells' 375mL (Jerez, Spain) @ \$39/Btl
- THE RARE WINE CO. NV Madeira Port 'Charleston Sercial Special Reserve' (Madeira, Portugal) @ \$66/Btl
- QUINTA DO INFANTADO NV Tawny (Porto, Portugal) @ \$28/Btl
- PORTO MENERES 2018 L.B.V. Unfiltered Port (Villa Nova de Gaia, Portugal) @ \$27/Btl

Tawny Ports

QUINTA DO INFANTADO NV Tawny

- Young tawny ports like ruby ports are less than three years old and uncomplicated.
- They are usually not in contact with the skins of the grapes for very long and some are blended with white ports.
- ▶ Aged tawny ports are designated on the label as, either 10, 20, 30 or 40 years old
- ▶ Aging in oak for the average of the amount of time listed on the label
- ▶ Colheita: Vintaged Tawny - matured in cask for a minimum of eight years



Ruby Ports

- **Young Ruby Ports**: least complex style of the ruby ports and not meant for aging and are released immediately
- **Late Bottled Vintage**: from a single vintage, bottled unfiltered at 4 or more years
- **Vintage Port**: only in exceptional years, highest quality Port (less than 2% of all Port production)
Bottled after two years in cask, requires long (15-20 years) ageing
- **Single Quinta**: similar to vintage but from a single vineyard.

PORTO MENERES 2018 L.B.V. Port



Vintage Port

- **Vintage port** represents only 2 to 3 percent of the total production and is made only in very good years
- Shippers declare a vintage - aged for 2 years in barrel and then in bottle by the shipper and the consumer
- The first vintage ports were listed around 1734





REGGIE

W I N E

WWW.REGGIEWINE.COM

206 229-4790, REGGIEWINE@ICLOUD.COM