

The logo for OlyWines is displayed on a dark grey rectangular background. The word "Oly" is in a light grey, lowercase, sans-serif font. The word "Wines" is in a red, lowercase, cursive script font. The "i" in "Wines" has a small red dot above it. The logo is positioned in the upper left quadrant of the slide, with a yellow square graphic in the top right corner.

OlyWines

**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

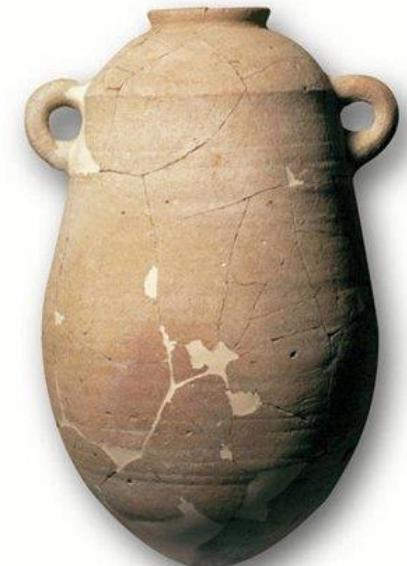
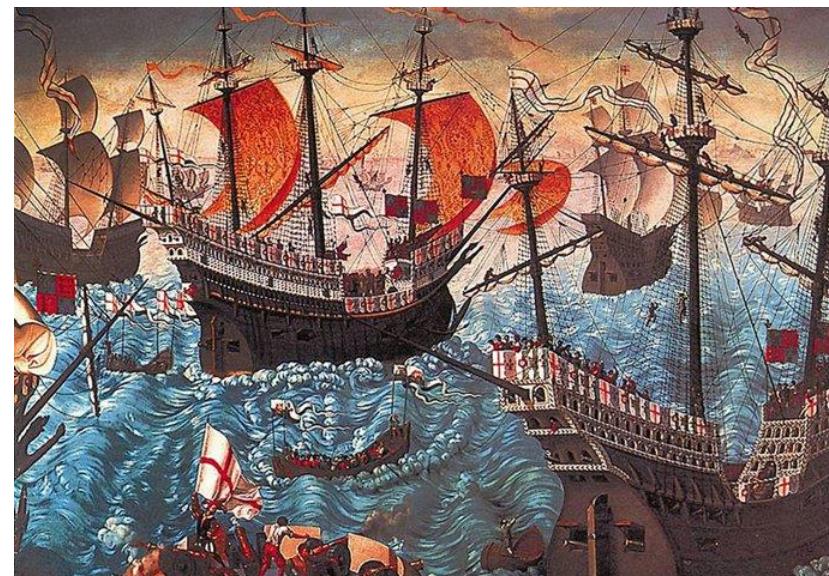
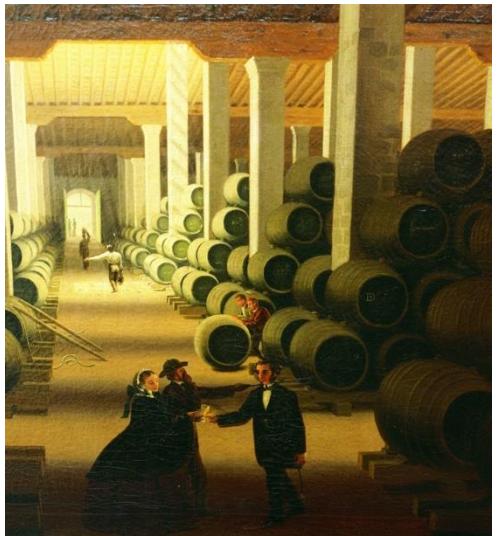
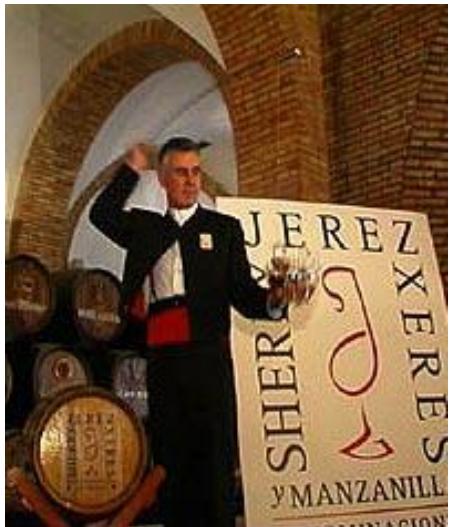
Phoenicians settled here in 1100 BC

- 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

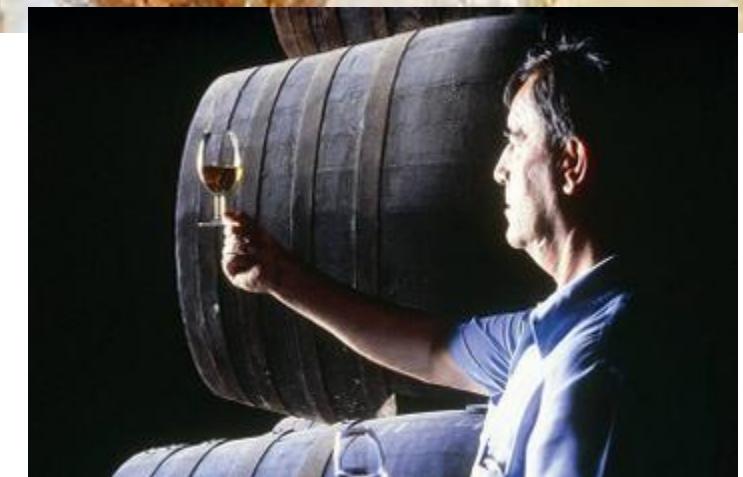
History of trade with England

- 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

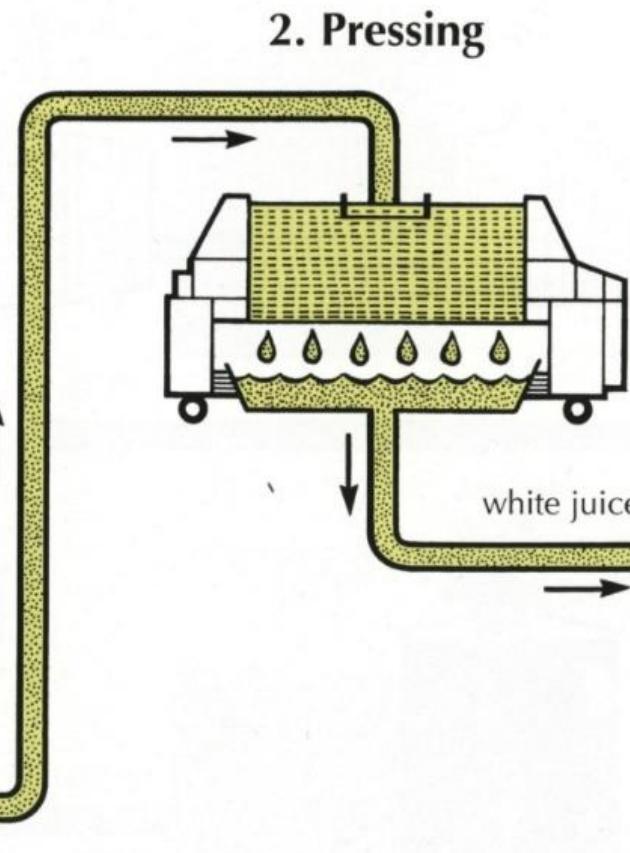
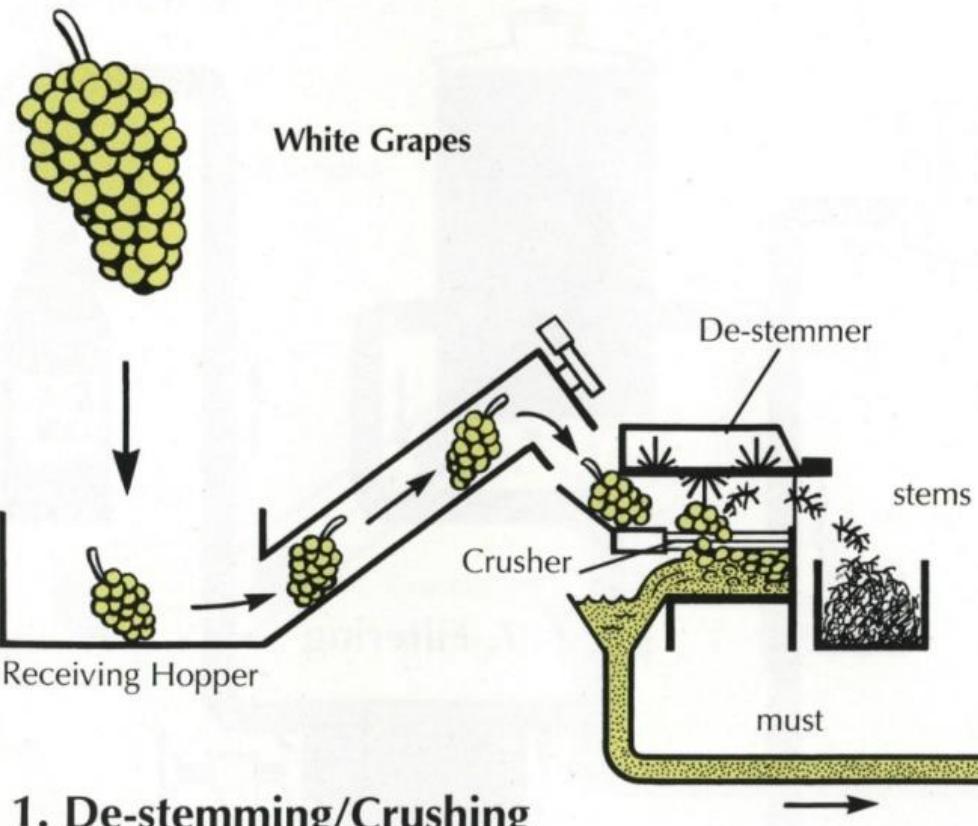




- Mediterranean climate
  - Summer heat often above 100°F moderated by Atlantic Ocean
- Palomino & Pedro Ximenez grapes thrive in this climate
- Hot climate produces massive clusters of grapes
- Concentrated sugars by picking late and laying grape clusters out to dry in the sun

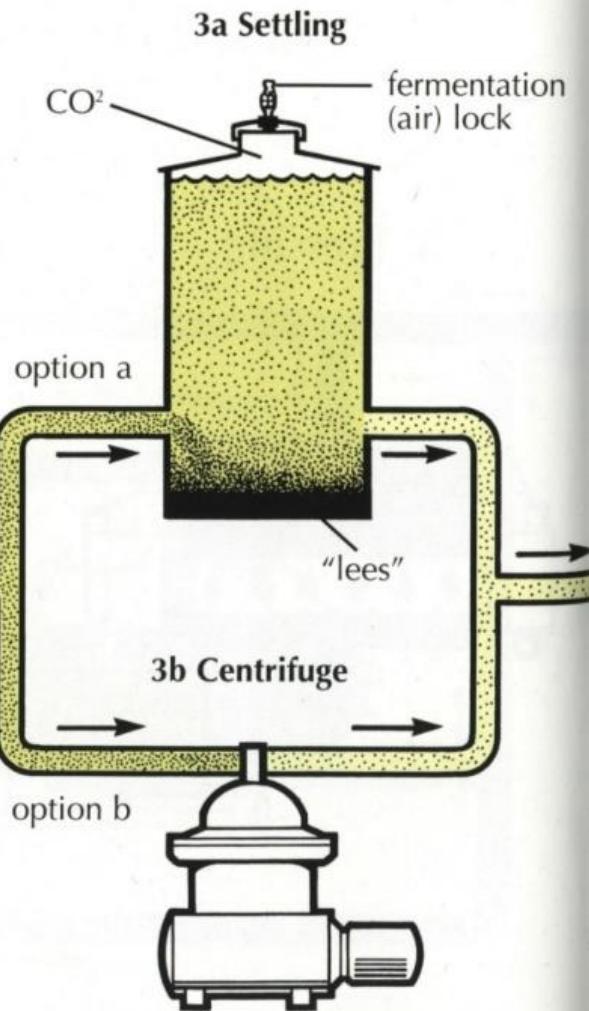
## Harvesting the Grapes





### **3. Juice Clarification**

two options

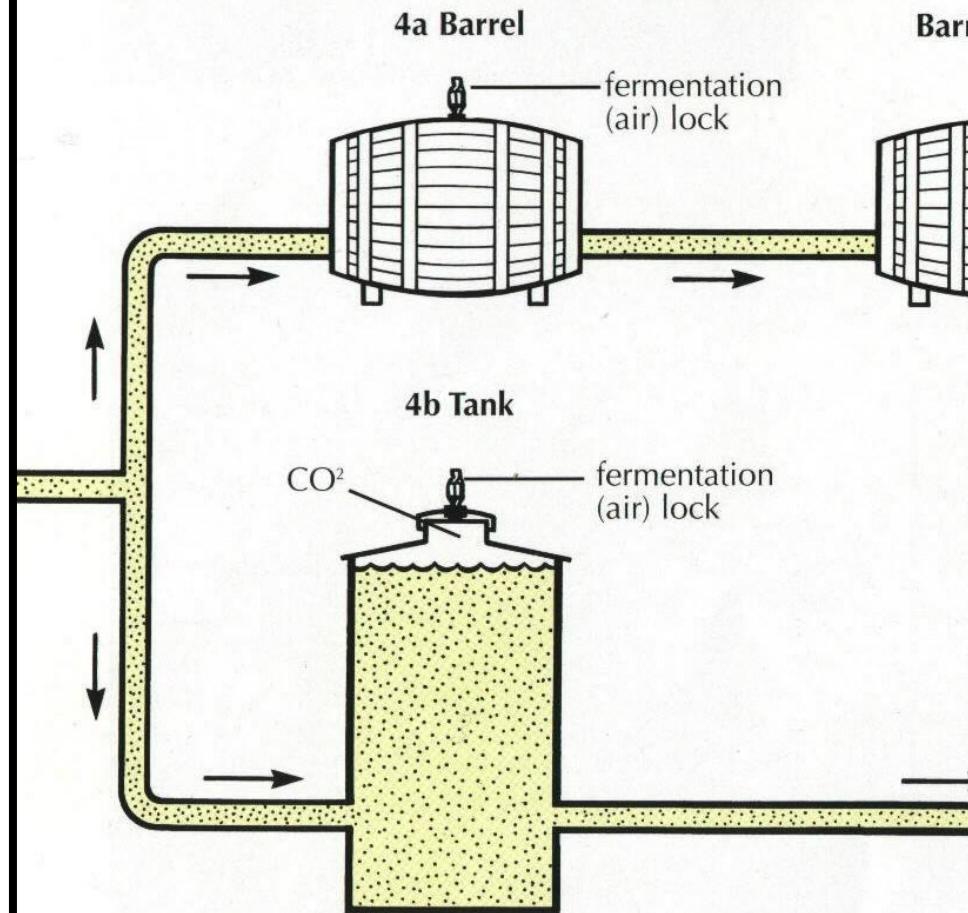


#### 4. Primary Alcoholic Fermentation (yeast added)

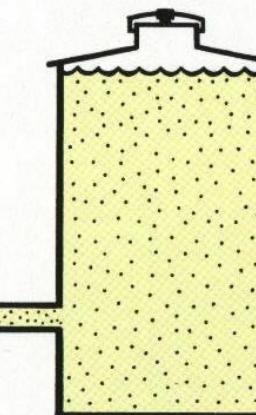
(Malo-lactic fermentation is an additional option for certain white wines)

#### 5. Aging

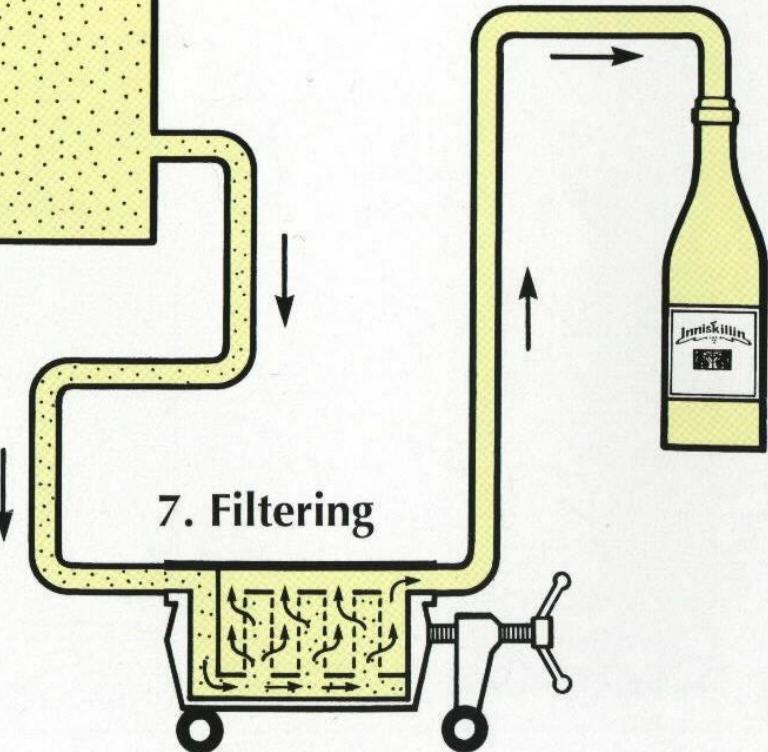
#### Barrel Aging



#### 6. Fining/Clarification

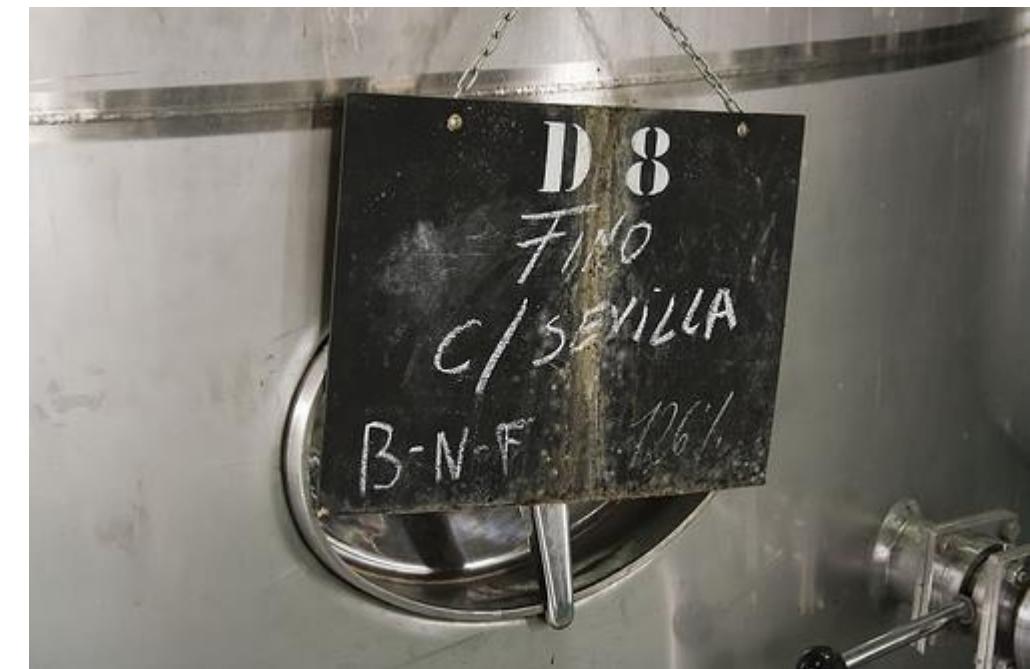


#### 8. Bottling



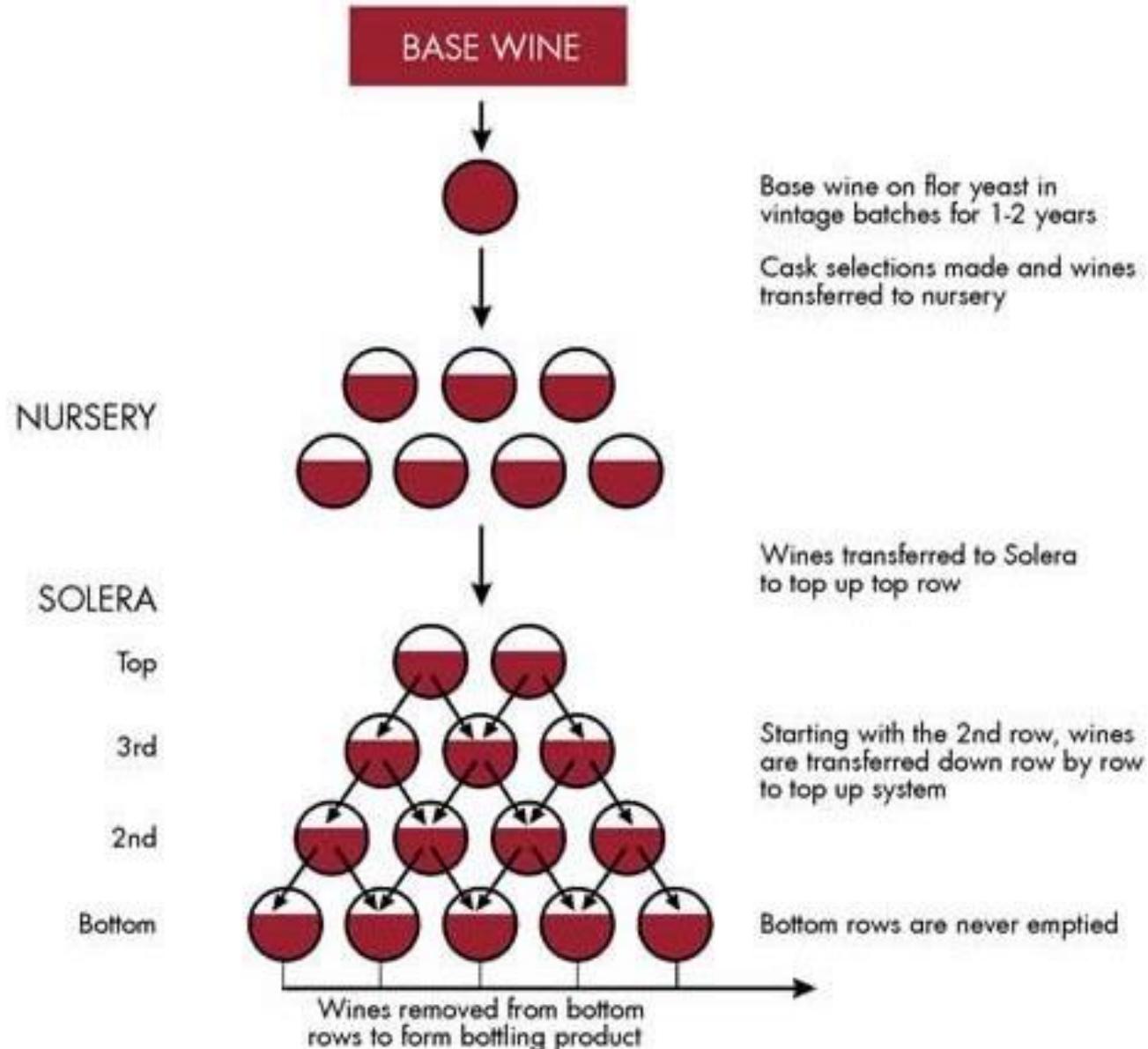
# Fermentation - dry white wine

- 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

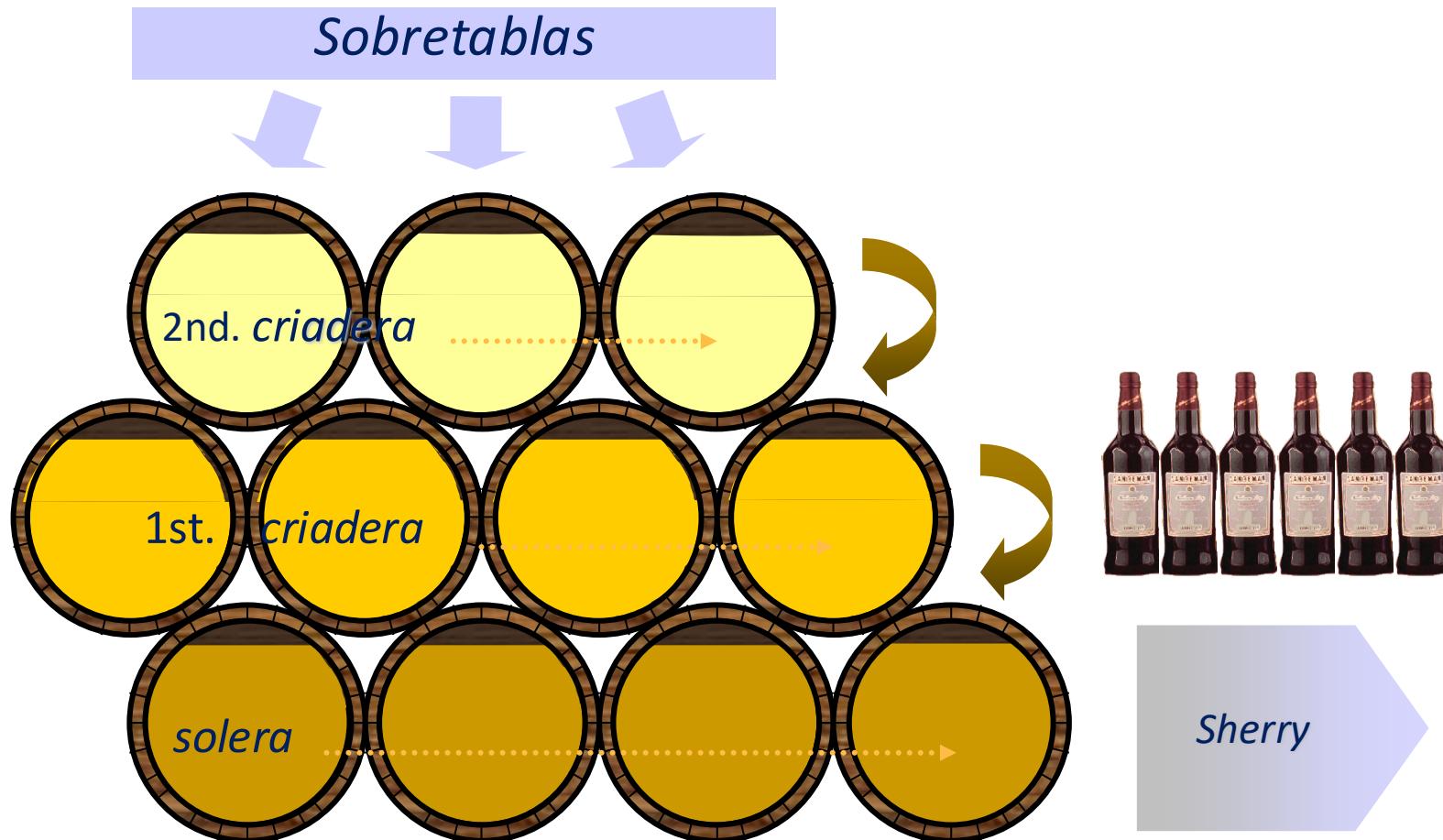


# Solera

- 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



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**YUSTE  
AURORA  
Manzanilla  
Sherry**



**BUELAN COMPAÑIA  
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

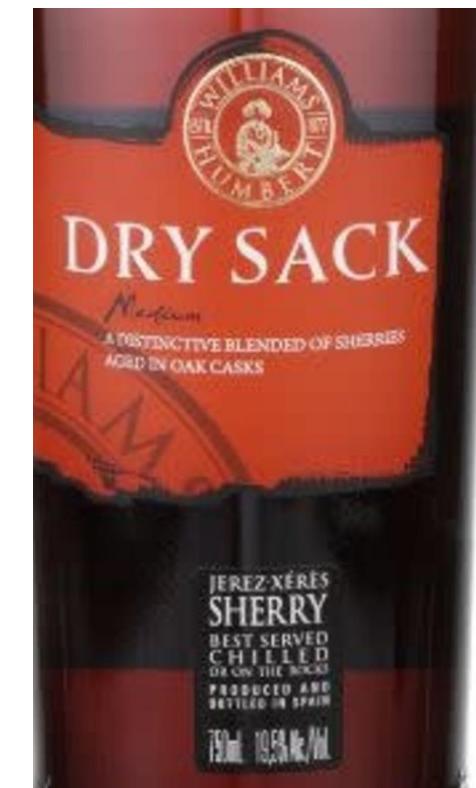
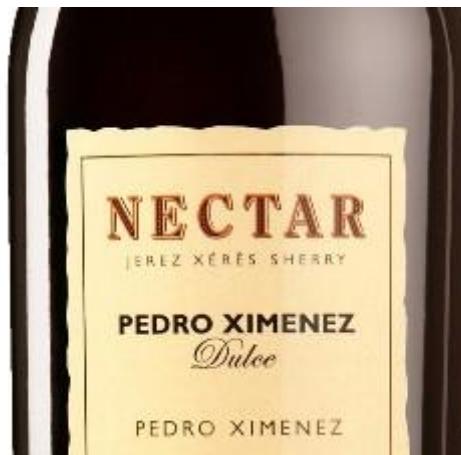
- based on more complex wines blended with PX



# 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 lat 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

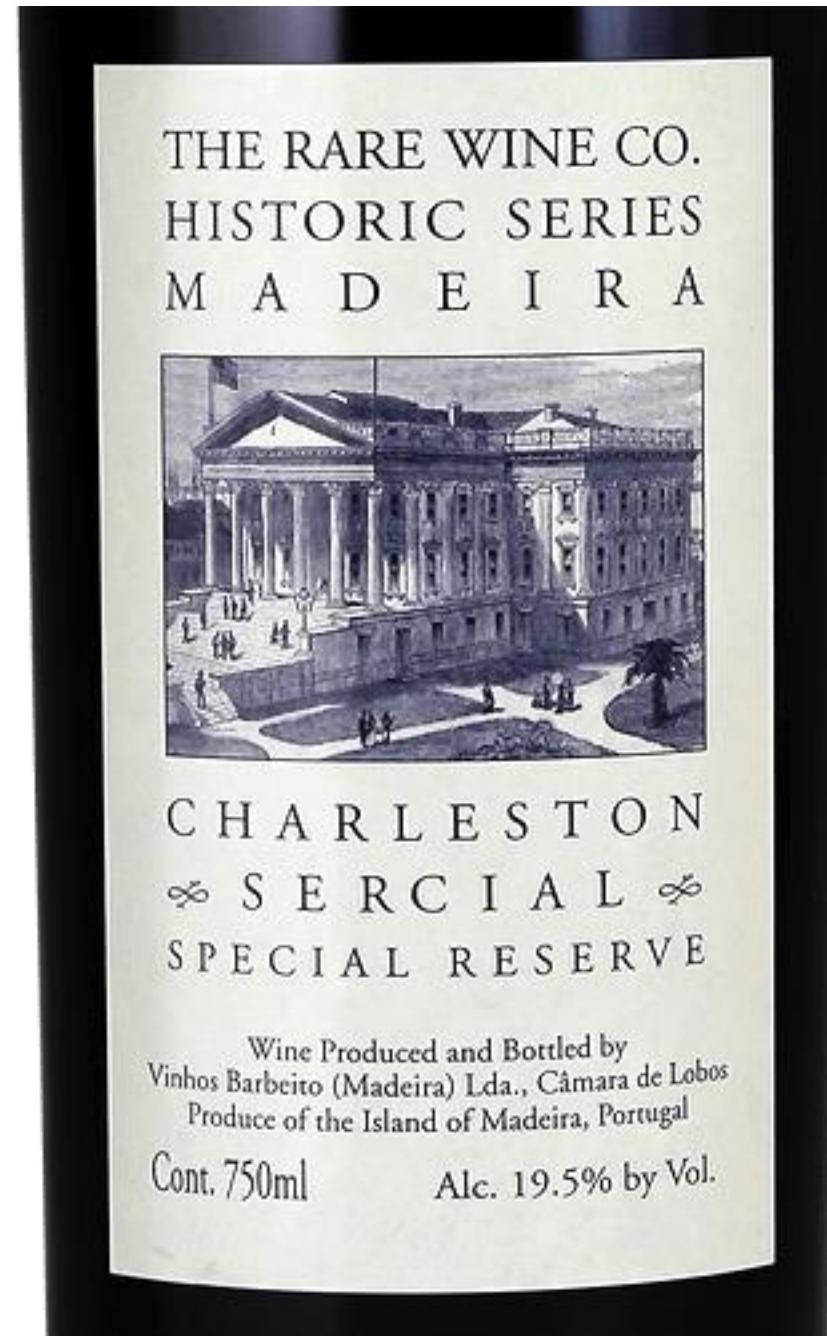
- Rainwater Madeira - a blend of Tinta Negra or Verdelho grapes made in a faster process

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# 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





## 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

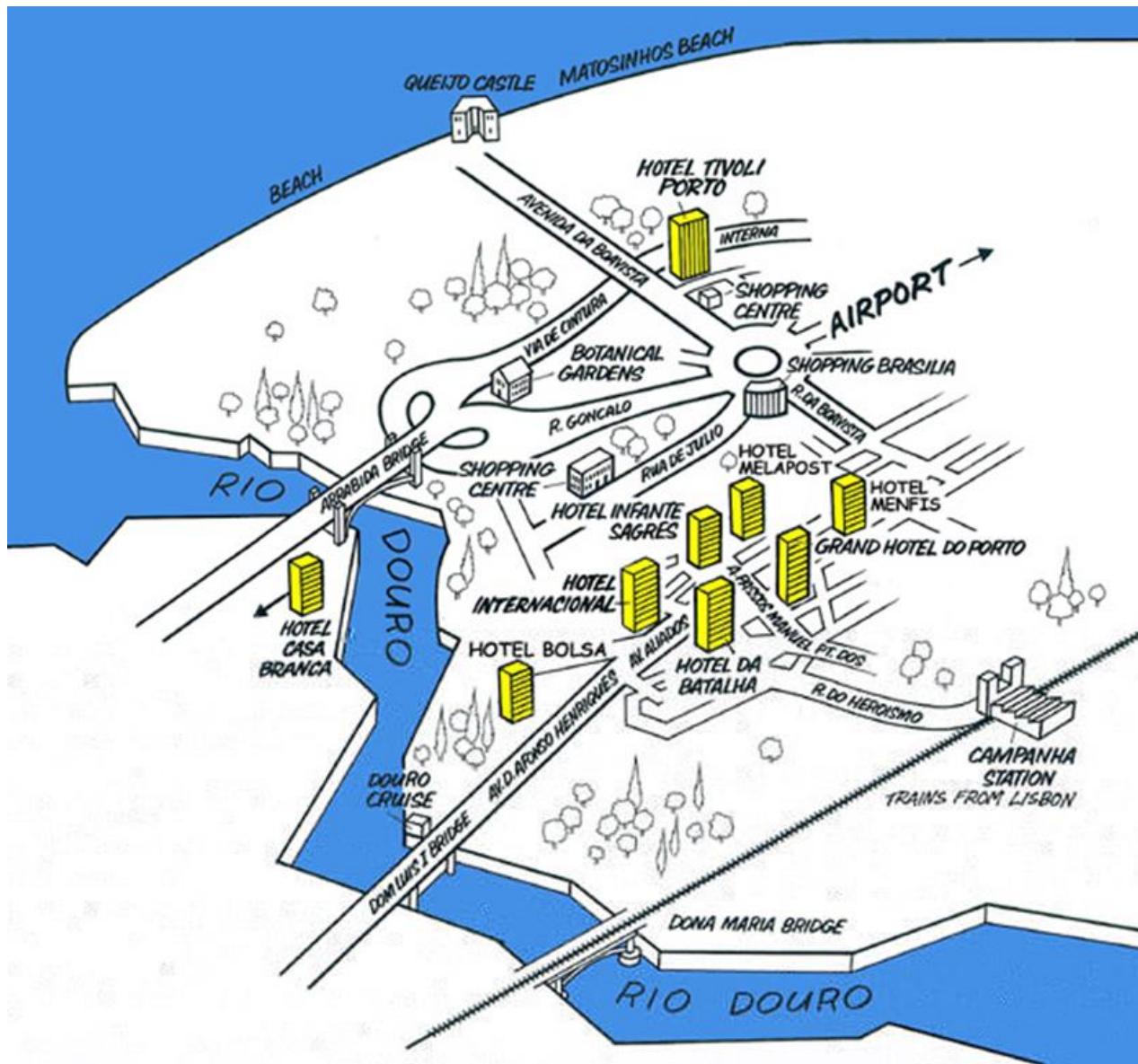


British owned Port Houses –  
Methuen Treaty

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  
15<sup>th</sup> century onward.

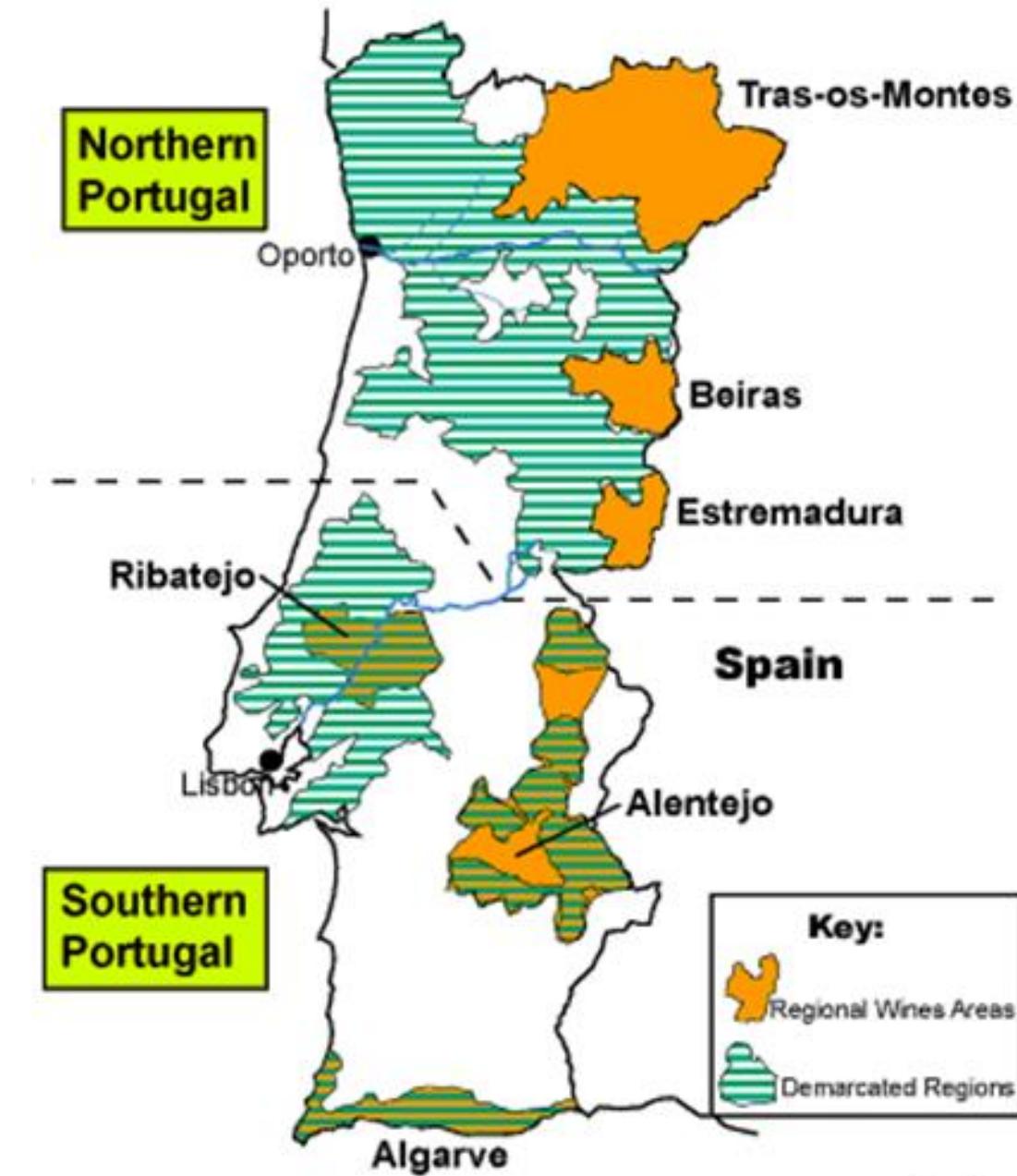
1,200,000 cases of wine shipped  
in early 1600's



## **Northern Portugal**

## Ribatejo

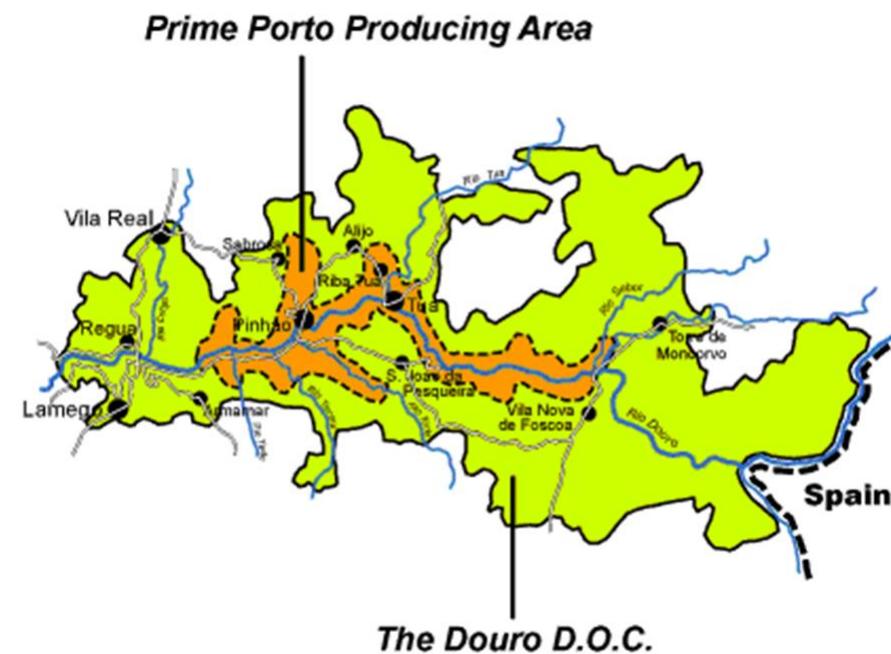
## Southern Portugal



**Key:**

-  Regional Wines Areas
-  Demarcated Regions

- 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

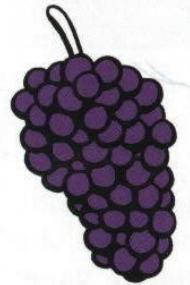
Adds softness and roundness

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

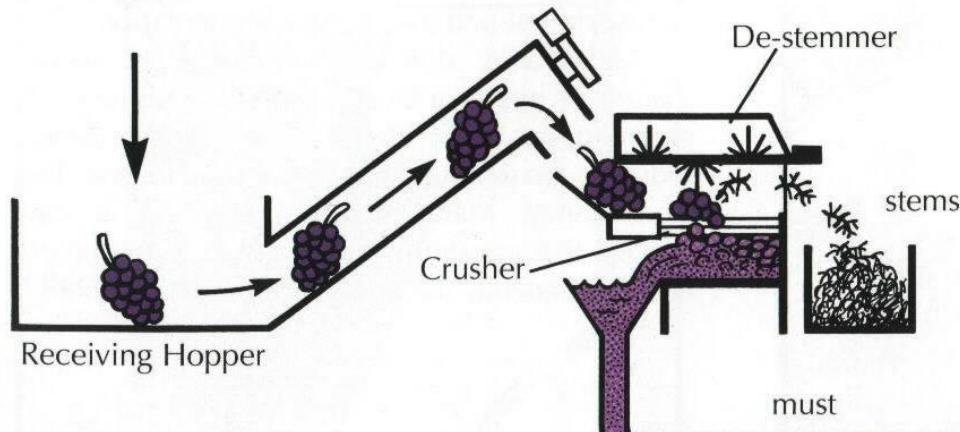
Tinta Barroca: deep color, high sugar content

Tinta Cao: fine flavor, adds structure for age ability

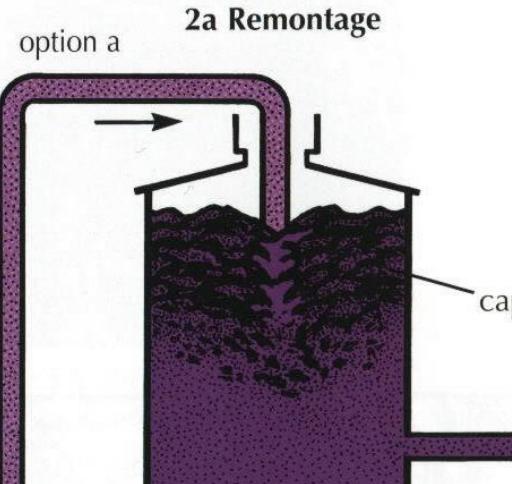




Red Grapes



1. De-stemming/Crushing



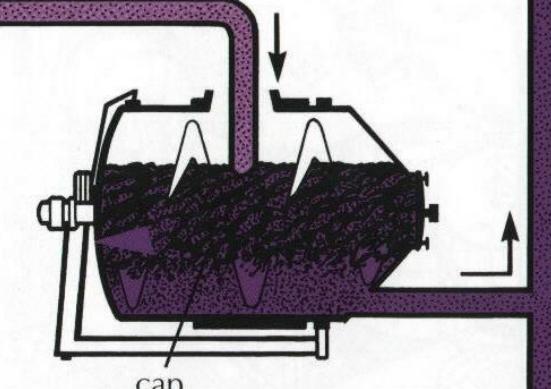
option c

2b Pigeage



option b

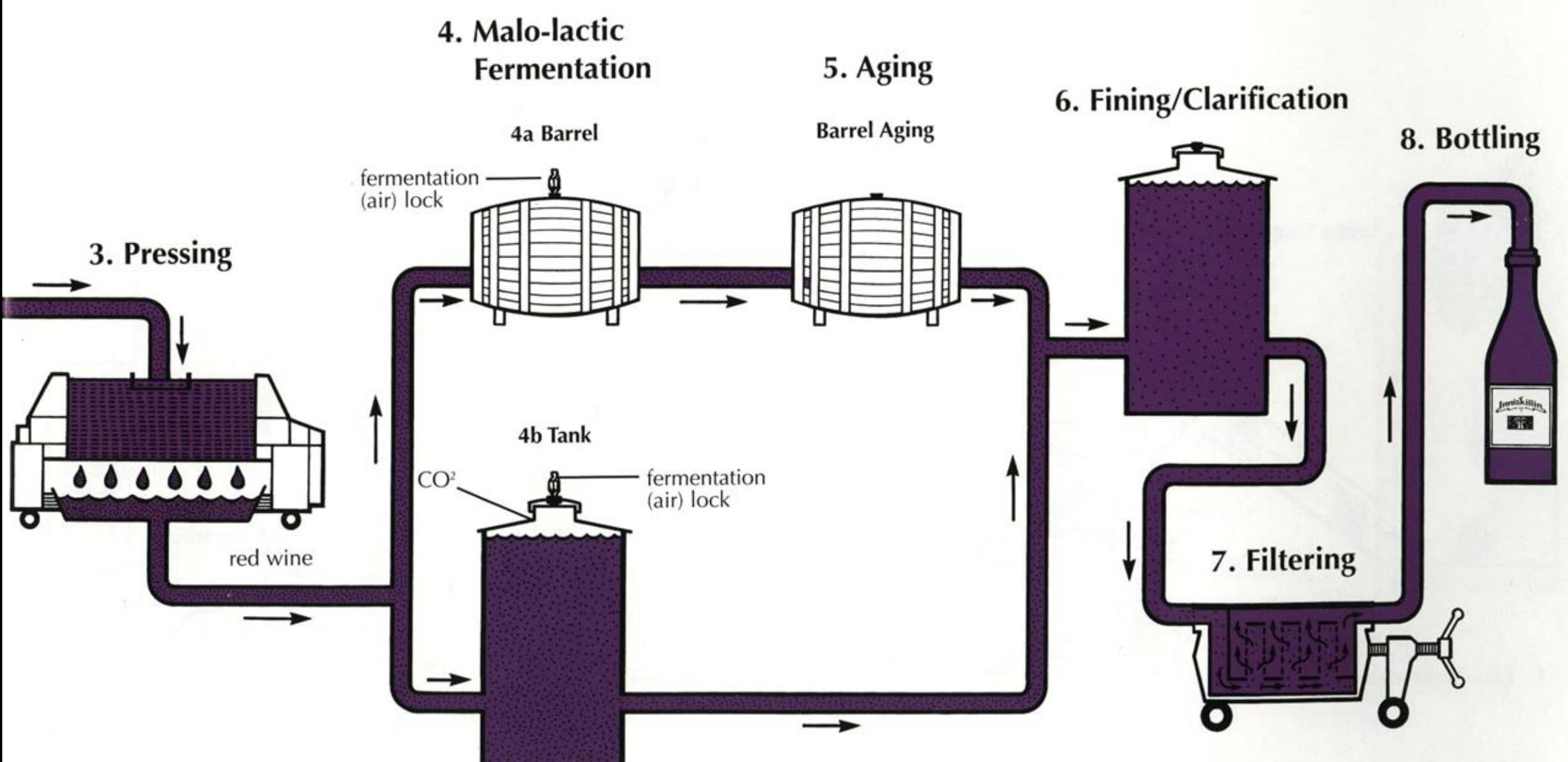
2c Roto-Fermenting



cap

## 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





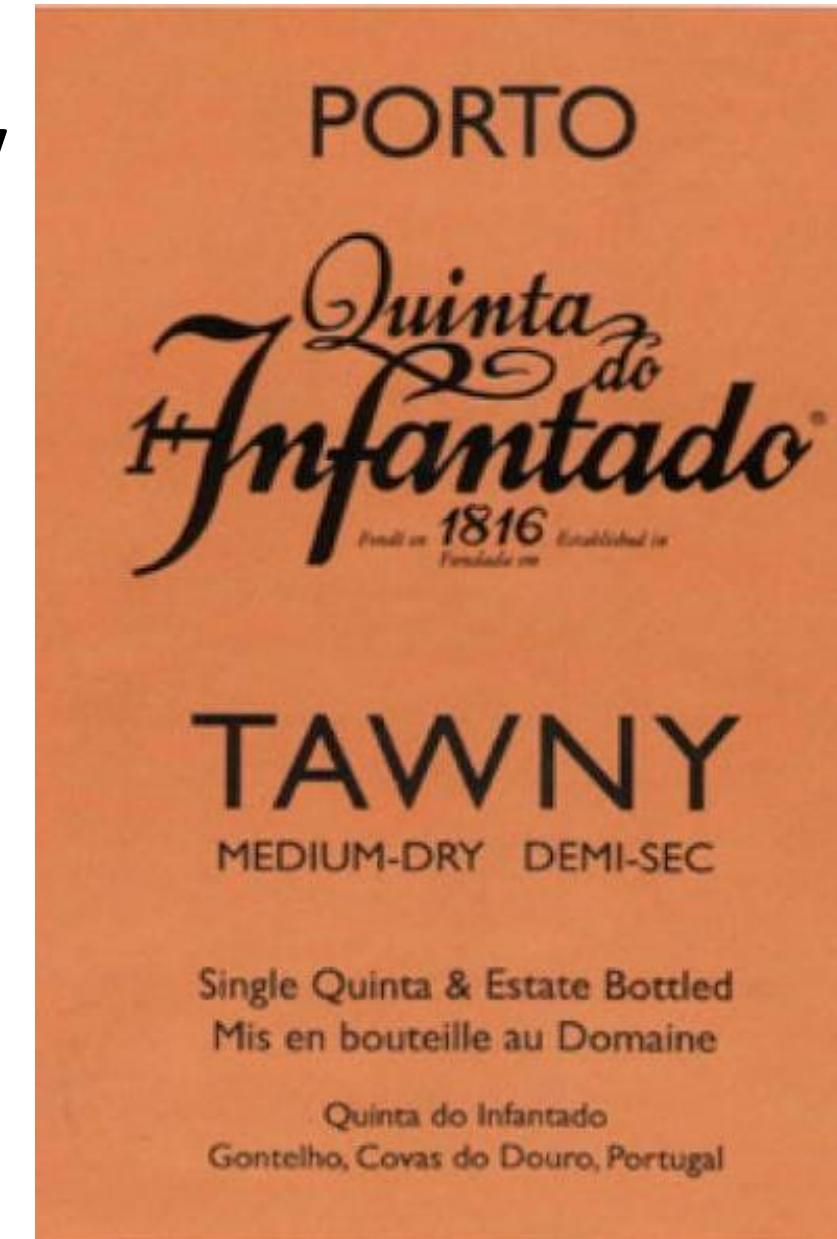
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# Tawny Ports

## 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

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