

#19

Sherry



Sherry is a fortified wine made from white grapes that are grown near the town of Jerez, Spain. In Spanish, it is called *vino de Jerez*. The word "sherry" is an anglicized version of Jerez.

In Europe, "Sherry" is a protected designation of origin; in Spanish law, all wine labeled as "sherry" must legally come from the a specific region in the province of Cadiz called the Sherry Triangle.

After fermentation is complete, sherry is fortified with brandy. Because the fortification takes place after fermentation, most sheries are initially drier than most other fortified wines.

Sherry is produced in a variety of styles. The lighter styles are made from a heavier variety of grapes, while the darker styles are made from a lighter variety. The lighter styles are often referred to as "underappreciated."

Types of Sherry:

- **Fino** is a variety of Sherry that is first aged under flor but which is then exposed to oxygen, producing a sherry that is darker than a *fino* but lighter than an *oloroso*. Naturally dry, they are sometimes sold lightly to medium sweetened.
- **Manzanilla** is a variety of Sherry that is first aged under flor but which is then exposed to oxygen, producing a sherry that is darker than a *fino* but lighter than an *oloroso*. Naturally dry, they are sometimes sold lightly to medium sweetened.
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- **Amontillado** is a variety of Sherry that is first aged under flor but which is then exposed to oxygen, producing a sherry that is darker than a *fino* but lighter than an *oloroso*. Naturally dry, they are sometimes sold lightly to medium sweetened.
- **Oloroso** ('scented' in Spanish) is a variety of Sherry aged oxidatively for a longer time than a *fino* or *amontillado*, producing a darker and richer wine. With alcohol levels between 18 and 20%, *olorosos* are the most alcoholic sheries in the bottle. Again naturally dry, they are often also sold in sweetened versions (*Amoroso*).
- **Palo Cortado** is a variety of Sherry that is initially aged like an *amontillado*, typically for three or four years, but which subsequently develops a character closer to that of an *oloroso*. This happens by accident when the flor dies, or by intentional blending of an *oloroso* with a *fino*.
- **Jerez Dulce** (Sweet Sherry) is a variety of Sherry made from Pedro Ximénez (PX) or Moscatel grapes, which are dried before fermentation. The wine is naturally very sweet, and is often made by blending different wines, such as *oloroso* with *fino*.
- **Cream Sherry** is a variety of Sherry that is naturally very sweet.

Factoid: Christopher Columbus, brought sherry on his voyage to the New World and when Ferdinand Magellan prepared to sail around the world in 1519, he spent more on sherry than on weapons.

Source: adapted from Wikipedia