

# eating in good COMPANY

Easy guide to food-matching with  
**SHERRY**





eating  
in good  
COMPANY.

Easy guide to food-matching with  
SHERRY

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## PERFECT PARTNERS

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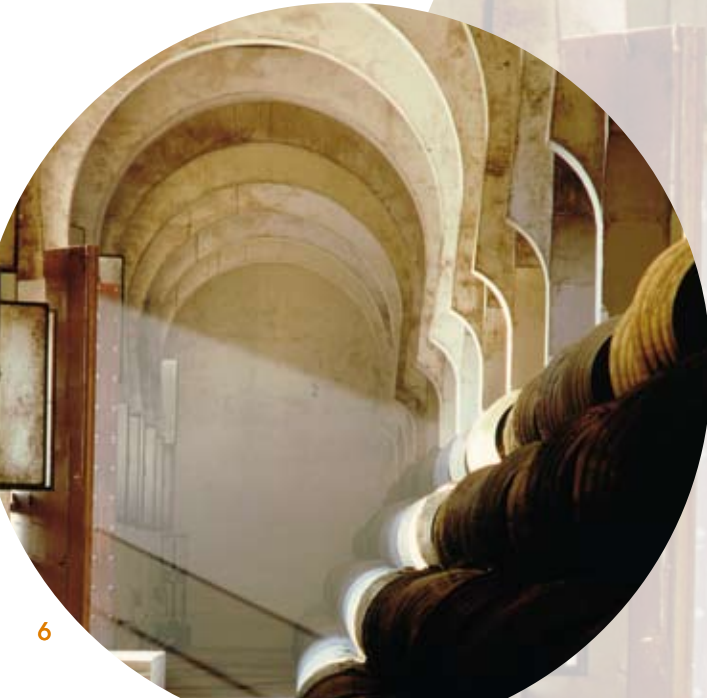
Sherry and Manzanilla are considered to be amongst the world's finest oenological treasures. Widely appreciated by chefs and sommeliers from all four corners of the world, these unique wines are regarded as perfect partners for a wide range of dishes, from more traditional menus to the most modern and avant-garde culinary creations.

Their unique versatility is reflected in the wide range of types and varieties, each with a distinctive character of its own. In fact, there is a Sherry for every type of dish and occasion. Discovering the different varieties and investigating the numerous ways of pairing them with a whole range of gastronomic creations is perhaps the best way to discover truly exceptional culinary sensations.

## A DISTINGUISHED ORIGIN FOR A UNIQUE WINE

Sherry, a wine which is truly unique in the world, is exclusively produced in the wine growing region of Jerez, which is situated in a triangle of land formed by the towns of Jerez de la Frontera, Sanlúcar de Barrameda and El Puerto de Santa María.

The region's oenological tradition goes back over more than 3,000 years and it has developed its own distinctive and exclusive elaboration method. Its unique climatic conditions are ideal for the cultivation of three varieties of grape: the Palomino, which is used to produce the drier types of Sherry, and the Pedro Ximénez and Moscatel, which are used for the sweeter varieties.



## AN EXCLUSIVE MATURING PROCESS

From their ancient origins to their unique elaboration method, everything about these wines is genuine and authentic. The wines produced in the Jerez region are created using an ancient maturing method which has been passed down over the generations.

The essential feature of this completely unique process, known as *criaderas y solera*, is that the wine which is to be bottled is taken from the butts (barrels) situated at floor level, the *solera*, which contain the oldest wines. The amount taken out is substituted by an equivalent amount of younger wine from the row above, the first *criadera*, and this in turn is substituted by the same amount from the row above that, which contains an even younger wine, and so on, the result being wines of exceptional quality which maintain the same high quality, year after year.

## THE CULT OF TIME

This dynamic method allows the wines produced in the region of Jerez to undergo an exceptionally lengthy ageing process. In fact, they are amongst the oldest wines in the world, and can be matured for more than 20 or 30 years.

The ageing process for any type of Sherry must be at least two years, although most varieties are aged for much longer.



## GENUINE DIVERSITY

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The white grape varieties grown in the region of Jerez can be used to create a surprisingly wide range of types of Sherry with a distinctive palette of colours. Amongst other things, this great diversity depends on the degree to which the wines are exposed to oxygen during the ageing process.

The region uses two different types of ageing processes: oxidative and *veil of flor*.

### OXIDATIVE AGEING

The standard process for aging wine is by storing it in airtight vats to prevent oxidation through contact with oxygen. Conversely, Sherry is aged in butts which are neither full nor completely sealed thereby permitting interaction with oxygen. This oxidative ageing is what gives the different colour tones – ranging from amber to mahogany – which typify the different kinds of Sherry: Amontillado, Palo Cortado, Oloroso, Cream, Pedro Ximénez and Moscatel.

### VEIL OF FLOR

In the case of Fino and Manzanilla, exposure to oxygen is prevented by a layer of yeasts known as *veil of flor* which forms on the surface of the wine, covering it completely and isolating it from the air. This *flor* is what gives it its distinctive pale colour and unique characteristics, as the yeasts themselves are responsible for transforming it into such a special white wine.







## TRULY INTERNATIONAL

Sherry, the most cosmopolitan and internationally known of Spanish wines, is widely appreciated for the way it combines perfectly with dishes from the most diverse of gastronomic cultures and pairings with haute cuisine creations have become an important innovation on all five continents.

Numerous prominent figures from the culinary world have fallen under the spell of these unique wines which they regard as ideal partners for their creations.



# MANZANILLA

Manzanilla is a dry white wine made from Palomino grapes and aged under a layer of yeasts known as *veil of flor*. It is produced exclusively in the bodegas of Sanlúcar de Barrameda. The special climatic conditions of the town, situated at the mouth of the river Guadalquivir, favour the formation of a special kind of *veil of flor* which gives the wine its uniquely distinctive characteristics.

# TASTING NOTES



Pale, bright, with a yellow straw-like colour.



Its distinctive floral notes are reminiscent of camomile blended with the aroma of almonds and freshly baked bread.



It is dry and delicate on the palate, with a smooth taste and saline nuances. Its slight acidity produces a pleasant sensation of freshness and a persistent, subtly bitter aftertaste.



SERVE WELL CHILLED BETWEEN  
6° AND 8° C

# MANZANILLA

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IN GOOD COMPANY





# MANZANILLA

Manzanilla is, without doubt, the ideal partner of choice for fish and shellfish dishes in general. As is the case with Fino, it also makes an excellent complement for cured meats and salted fish and is ideal to drink both with main meals and tapas.

## An appetizer:

Prawns and shrimps



Anchovies in vinegar



Cured salted tuna



## ○ Main dish: \_\_\_\_\_



Rice with shellfish



Salmorejo



## STAR PAIRING

### MANZANILLA AND FRIED FISH

The secret is in the iodine saline notes of the Manzanilla which offer a harmonious combination with the characteristics of seafood. The dry, delicate freshness of the wine matches perfectly with the more oily texture of the fish.



## TO TRY

Did you know that Manzanilla and Fino are the wines with the lowest acidity? This is why they are the only wines which match well with salads, dressings, marinated fish and cold soups dressed with vinegar.







# FINO

Fino is a dry white wine made from Palomino grapes which, as is the case with Manzanilla, is aged under a layer of yeasts which make up the *veil of flor*. It is stored and aged in American oak butts using the traditional *solera y criaderas* system in the bodegas of Jerez de la Frontera and El Puerto de Santa María.

# TASTING NOTES



Bright, pale golden colour.



Sharp delicate aromas with hints of almond, fresh bread dough and wild herbs.



Very dry and light on the palate, its aftertaste has hints of almonds, with a pleasant sensation of freshness.



SERVE WELL CHILLED BETWEEN  
6° AND 8° C

# FINO

IN GOOD COMPANY

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# FINO

An ideal partner for both main meals and every kind of tapa or snack, it is widely appreciated with the quintessentially Andalusian cured meats and Iberico pork products. It also combines well with fish and shellfish.

## An appetizer:

Shellfish



Cured meats

Anchovies



## ○ Main dish: \_\_\_\_\_



Clams in wine  
and garlic sauce



Baked fish



## STAR PAIRING

### FINO AND IBERICO HAM

Both share saline notes. The dry flavour of the Fino enhances the almost sweet nuances of a fine Iberico ham and the freshness of the wine refreshes the palate after each slice.



## TO TRY

Fino, together with Manzanilla, is the ideal partner for Japanese cuisine, which is why it is so successful there. Accompany your next sushi or sashimi with a glass of Fino.





# AMONTILLADO

Amontillado is a highly distinctive wine because its ageing process combines the *veil of flor* process which is characteristic of Fino and Manzanilla, with a later stage in which the *veil of flor* disappears and the wine is exposed to oxidation. Made from Palomino grapes, its combined ageing process makes Amontillado an extraordinarily complex and interesting wine.



# TASTING NOTES



Elegant colour somewhere between topaz and amber.



Subtle and delicate, its aroma has hints of elements such as hazelnuts. Vegetable notes which are reminiscent of aromatic herbs and fine woods.



Gentle on the palate with a balanced sense of acidity. It is complex and suggestive, with a dry finish and a prolonged aftertaste with hints of dried fruits and wine-soaked wood.



SERVE CHILLED BETWEEN  
12° AND 14° C

# AMONTILLADO

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IN GOOD COMPANY





# AMONTILLADO

This wine, with its exquisite complexity, combines extremely well with all sorts of recipes and can add a very personal touch to a wide range of dishes – smoked fish, mature cheeses, white meats, blue fish, spicy dishes... – It can also offer inspiring results in pairings with a number of vegetables.

## An appetizer:



Grilled  
asparagus



Smoked fish:  
sturgeon, cod, salmon, tuna...



## ○ Main dish: \_\_\_\_\_



Cream of artichoke soup



Curry chicken



## STAR PAIRING

### AMONTILLADO WITH MUSHROOM RISOTTO

The hazelnut nuances of the wine enhance the characteristically nutty flavour of the mushrooms. They both share a milky quality, but the sharp freshness of the Amontillado balances the creamy texture of the risotto.



## TO TRY

Which wine would you drink with a soup or consommé? Try an Amontillado and discover how a simple evening meal can turn into a unique experience.





# OLOROSO

Dry wine made from Palomino grapes. Due to the special structure it displays from its earliest stages, wine masters tend to choose an oxidative process for maturing. By adding alcohol to a level of 17° the development of *veil of flor* is prevented and the wine is aged while exposed to oxygen. The result is a highly structured and complex wine.

# TASTING NOTES



Ranging in tone from amber to mahogany, the more extended the ageing process the darker it becomes.



Warm, rounded, complex and powerful aromas, a toasted quality and hints of dried fruits and hazelnuts, of fine wood, tobacco and dried leaves. Displays spicy notes and leathery aromas.



Dry, tasty and well structured on the palate. Its glycerine content gives it an especially smooth flavour. Very persistent, an aftertaste with hints of fine wood which offers a highly elegant finish.



SERVE CHILLED BETWEEN  
12° AND 14° C



# OLOROSO

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IN GOOD COMPANY





# OLOROSO

Oloroso, as its name suggests, is a wine with an enormous aromatic complexity. Due to its powerful personality it can be perfectly matched with even the most complex and sophisticated dishes, be they mature cheeses, game, or stews, which bring out its full potential.

## An appetizer:

Mature cheeses:  
Manchego, Payoyo, Idiazábal,  
Parmigiano, Zamorano...



○ Main dish: \_\_\_\_\_



Partridge stew



Iberico pork cheek stew



## STAR PAIRING

### OLOROSO AND OX TAIL STEW

The unique aroma and body of the Oloroso are perfect for complementing and enhancing strong flavoured dishes. The wine's dryness cleans up our palate preparing it, as no other wine can, to enjoy the gelatinous texture of the meat.



## TO TRY

If you have the chance to enjoy a grilled loin of red tuna, accompany it with an Oloroso to turn a fine meal into an exceptional culinary experience.





# CREAM

Cream is a semisweet wine which is obtained exclusively from oxidative ageing and involves blending the Oloroso (in what is known as *cabeceo*) with an amount of Pedro Ximénez, hence it being commonly known as sweet Oloroso.

# TASTING NOTES



Dense appearance, with tones ranging from chestnut to dark mahogany.



With a strong Oloroso bouquet, it combines the richly sweet flavours of nougat and caramel with hints of toasted elements and dried fruits.



Richly sweet, with a velvety texture in the mouth. Balanced sweetness with an attractive and elegant feel and a long aftertaste which combines sweet sensations with the typical characteristics of Oloroso.



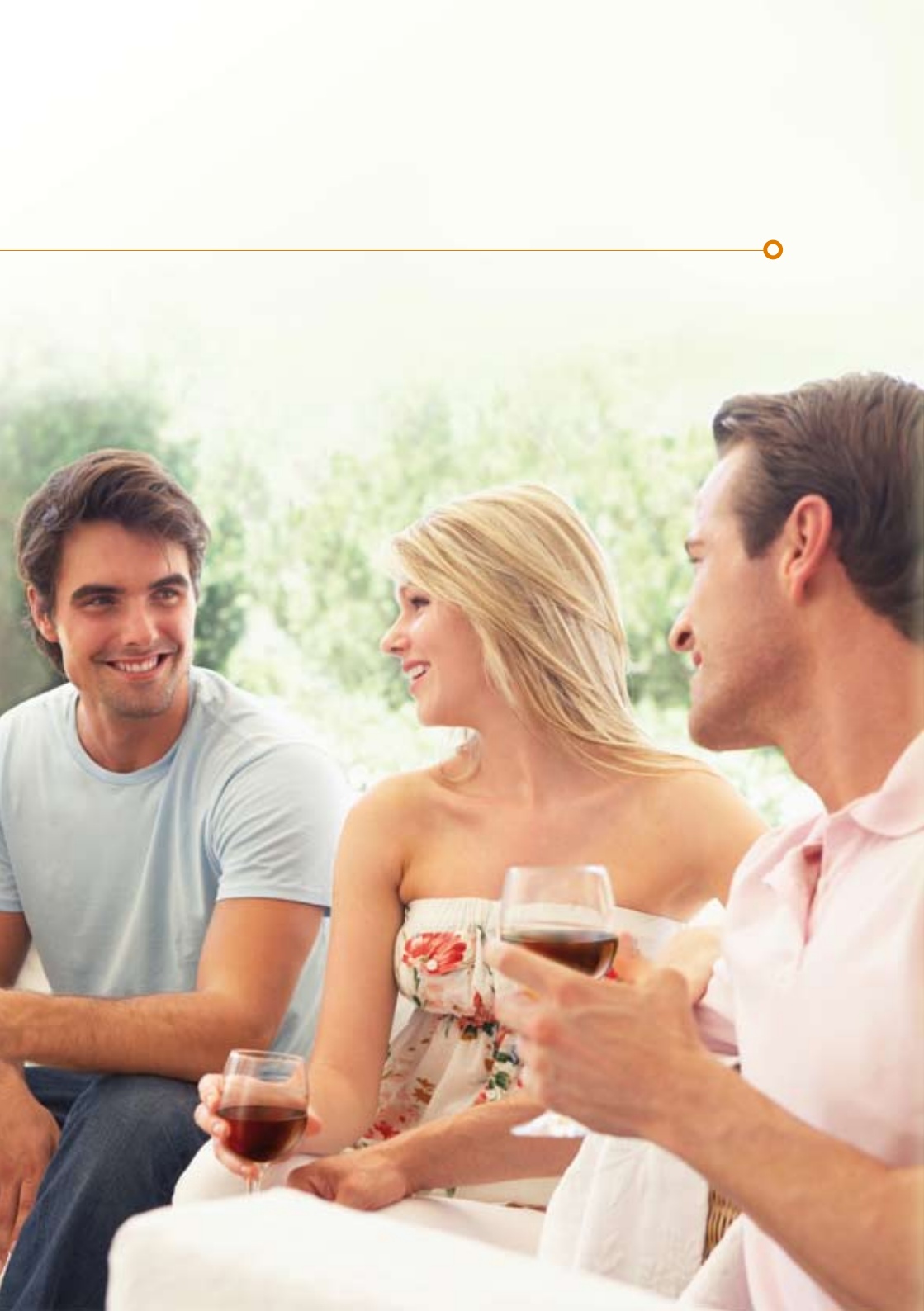
SERVE CHILLED BETWEEN  
10° AND 12° C



# CREAM

IN GOOD COMPANY







# CREAM

This gentle, velvety wine is guaranteed success, especially when combined with appetisers and desserts. Its well-balanced sweetness offers delicious possibilities to suit even the most discerning connoisseurs.

## An appetizer:

Soft creamy cheeses:  
Torta del Casar, Torta de la Serena...



## Nuts



## ○ Desserts: \_\_\_\_\_

Orange, melon, dates,  
fruit salads,...



### STAR PAIRING

#### CREAM AND FOIE GRAS

The nutty, raisiny character of the slightly chilled Cream perfectly complements the intensity of foie gras. The wine's well balanced sweetness provides a perfect contrast which brings out the flavours and prolongs them in an elegant silky finish.



### TRY IT

We propose a completely different and sophisticated aperitif. Pour three fingers of Cream into a glass with an orange slice and serve on the rocks. Easy and a guaranteed success!





# PEDRO XIMÉNEZ

Pedro Ximénez is obtained from the overly ripe grapes of the same name which are dried in the sun to obtain a must with an exceptionally high concentration of sugar. Its ageing process, which is exclusively oxidative, gives the wine a progressive aromatic concentration and greater complexity, whilst fully preserving the characteristic freshness of the variety.

# TASTING NOTES



Ebony colour with iodine highlights, extremely broad "legs" with a high visual density.



Extremely rich with a predominant sweet flavour which is reminiscent of raisins, figs and dates. Aromas of honey, honey syrup and candied fruit or in compote.



Velvety and oily texture in the mouth, with an acidity which mitigates the extremely sweet flavour and warmth of the alcohol. Very long, tasty finish.

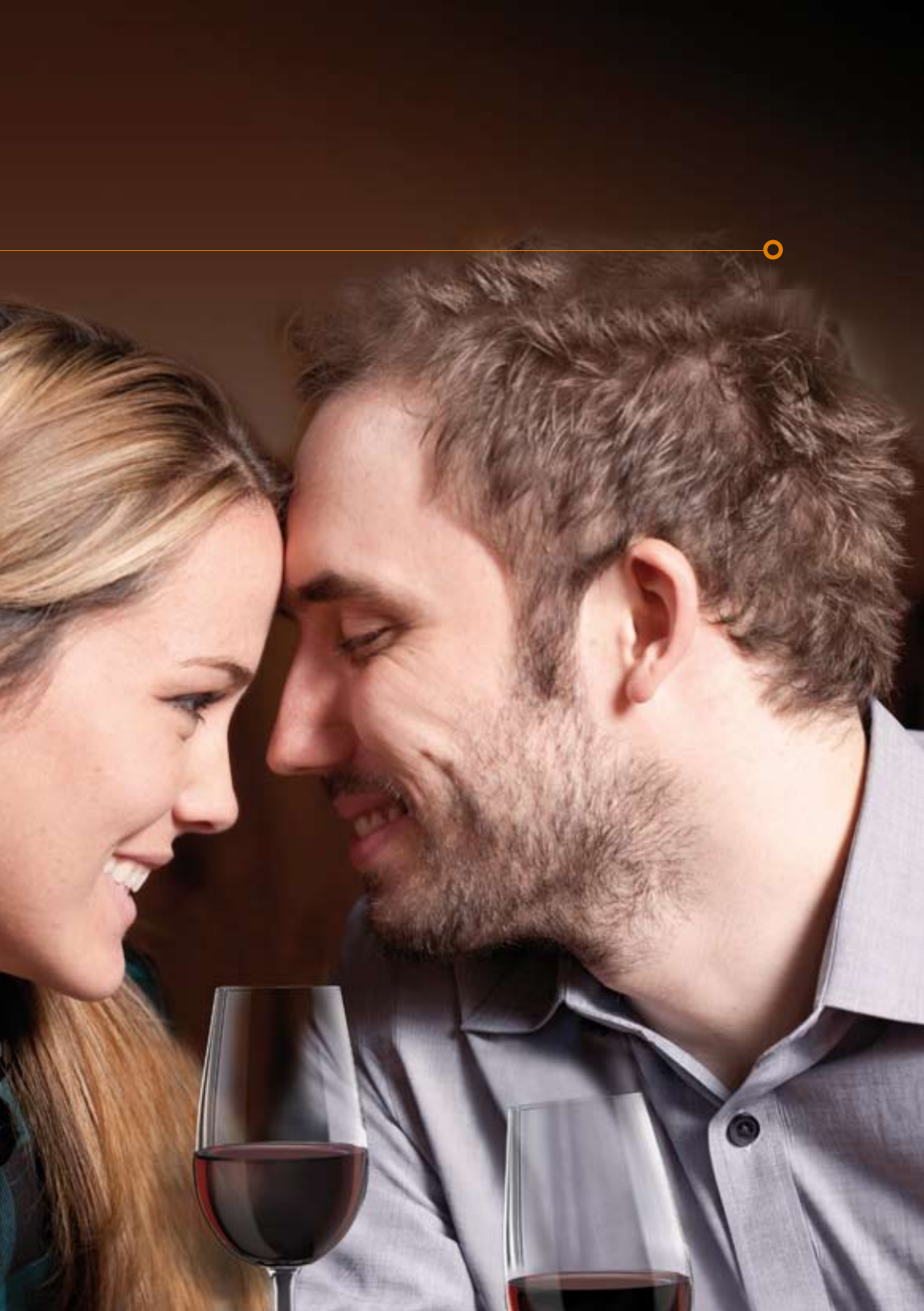


SERVE COOL BETWEEN  
12° AND 14° C

PEDRO XIMÉNEZ  
IN GOOD COMPANY

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# PEDRO XIMÉNEZ

The sweet Sherry par excellence, Pedro Ximénez is itself a dessert. Consumed lightly chilled in a sherry glass, whether as the final element of a menu or as an after meal drink, it always offers a perfect finish.

## Pair it with:

Blue cheeses:  
Cabrales, Gorgonzola, Roquefort...



Vanilla ice cream





Cheesecake  
with red fruits



## STAR PAIRING

### PEDRO XIMÉNEZ AND DARK CHOCOLATE

The bitter quality of the chocolate blends harmoniously with the dried fruit notes of Pedro Ximénez. The wine's sweetness perfectly complements the intense flavour of cocoa, enhancing it and prolonging its enjoyment in the mouth.



## TRY IT

A suggestion for a different dessert? Dice the Cabrales cheese into small cubes, place them in a bowl and pour Pedro Ximénez all over them. Extremely easy and at the same time delicious.



# SUMMING UP



	MANZANILLA	FINO	AMONTILLADO	OLOROSO
Olives	★	★		
Nuts	★	★	★	★
Cured meats	★	★	★	★
Mature cheeses			★	★
Blue cheeses				
Soft creamy cheeses				★
Foie gras				
Salt fish	★	★	★	
Salads	★	★		
Consommés			★	
Baked fish/fish baked in salt	★	★	★	
Fried fish	★	★		
Shellfish	★	★	★	
Smoked fish			★	
Fresh tuna			★	★
Artichokes			★	
Asparagus			★	
Mushrooms			★	★
White meats	★	★		
Game			★	★
Stews				★
Spicy dishes			★	★
Ice creams				
Red fruits				
Citrus fruit				
Confectionery				
Bitter chocolate				



PALO CORTADO	MEDIUM	CREAM	PEDRO XIMÉNEZ	MOSCATEL
★		★		
★				
★				
	★	★	★	
★	★	★		
	★	★		
★				
★				
★				
★				
	★	★		
		★	★	★
	★	★		
	★	★		★
	★	★	★	★
		★	★	

# PRACTICAL SUGGESTIONS

## HOW TO CONSERVE SHERRY

1. Once bottled, the wine is ready for consumption. Make every occasion special by opening a bottle of Sherry.
2. Store your bottles of Sherry in a quiet, dark place which is free of extreme temperature changes or vibrations.
3. Store bottles in a vertical position so as to reduce the surface exposed to oxidation.
4. Once opened, store bottles with the cork firmly in place, and in the case of Finos and Manzanillas, keep always in the fridge.
5. To fully appreciate the qualities of Sherry it is important to consume it within a reasonably short time. This length of time varies depending on the type. See the table below to find out the recommended storage times for your favourite Sherry, both for unopened and opened bottles.

### TYPES OF WINE

### CLOSED BOTTLE

### OPENED BOTTLE

<b>Fino / Manzanilla</b>	<b>12 to 18 months</b>	<b>one week (*)</b>
<b>Amontillado / Medium</b>	<b>18 to 36 months</b>	<b>2 - 3 weeks</b>
<b>Oloroso / Cream</b>	<b>24 to 36 months</b>	<b>4 - 6 weeks</b>
<b>Pedro Ximénez</b>	<b>24 to 48 months</b>	<b>1 - 2 months</b>

(\*) Stored in the fridge, with the cork firmly in place

11 12  
JANUARY



## HOW TO SERVE IT



### TYPE OF GLASS

The *catavino*, the traditional glass used to serve Sherry, is ideal for aperitifs, to accompany tapas or even a good dessert with a fine Pedro Ximénez.

However, if we are sitting at the table for a more formal meal, it is best to serve Sherry in a large, thin wine glass with a long stem so as to prevent the wine from getting warm. A white wine glass with a thin stem would be the perfect choice.

### TEMPERATURE

The temperature at which the wine is served is a factor of paramount importance. In general, all types of Sherry benefit from a little chilling, but this should be more generous in some specific cases. The table below offers our recommendations:



### TYPE OF WINE

### TEMPERATURE

**Fino and Manzanilla**

**Medium and Cream**

(as an aperitif on the rocks).

**Amontillado, Oloroso and Palo Cortado**

**Pedro Ximénez and Moscatel**

between **6° and 8°C**.

between **10° and 12°C**.

between **12° and 14°C**.

between **12° and 14°C**.

# LEARN MORE

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If you wish to obtain more information about Sherry and Manzanilla, visit our web:

[www.sherry.org](http://www.sherry.org)

## **Consejo Regulador de Vinos de Jerez y Manzanilla**

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