



JEREZ
SHERRY XERES
MANZANILLA
DENOMINACIONES
DE ORIGEN

Jerez-Xeres-Sherry

Consejo Regulador de las Denominaciones de Origen
Jerez-Xérès-Sherry, Manzanilla-Sanlúcar de Bda. y Vinagre de Jerez

History

The Origins of Sherry Wine

The most ancient mention of Sherry comes from Strabo, the 1st-Century B.C Greek geographer. In his book Geography (vol. III) he wrote that the first vines were brought to the Jerez Region by the Phoenicians in 1100 B.C.

Archaeologists have recently discovered two winepresses in the excavation of an 4th-Century B.C. Phoenician site, in Castillo de Doña Blanca, just 4 km from Jerez de la Frontera. This discovery confirms that the same people who founded Gades, or Cádiz, brought the art of growing vines and making wines from the far-off lands of Lebanon to our Region.

In Xera, the Phoenician name for the Region where the modern city of Jerez is now located, this trading nation produced wine which were then exported to the whole of the Mediterranean Basin, especially Rome.

The Greeks and Carthaginians also made important contributions to the Region's history, rooted deeply in the Mediterranean culture of wine and moderation.

Around the year 138 B.C. Scipio Aemilianus pacified the Betica Region, establishing Roman rule and opening up a very substantial trade flow of products from this area toward the metropolis. The people of Cádiz exported to Rome olive oil, wine from the Region of Ceret and garum, a kind of marinade sauce that was prepared from the leftovers of the fish that they salted.

Even by then, the fame of "Vinum Ceretensis" had already crossed our frontiers and was not only appreciated in Rome, but also in many other parts of the Empire, something proven by many archaeological remains, in the shape of amphorae bearing a stamp in their clay according to their content, for tax purposes.

The Land of Sherish

In 711 AD the Moorish occupation of Spain began, opening a period of history which in the case of Jerez was to last more than five centuries. During all of this time, Jerez remained a large wine-producing centre in spite of the Koran's prohibition. The production of raisins and the distilling of alcohol for medical purposes were to a certain extent, pretexts for maintaining vine cultivation and wine production.

However in 966, Caliph Al-Haken II, an extraordinarily cultured monarch who founded a 400.000-volume library in his Córdoba palace and made education compulsory for all children in Al-Andalus (Andalusia), ordered the grubbing-up of the Jerez vineyards on religious grounds.

In his defence it must be said that this "lapse" of grubbing up the vineyards was not his own idea, but that of Al-Mansur, his vizier. Al-Mansur was an unbelieving Arab, and curiously enough some of his surviving poetry is in praise of wine. The people of Jerez replied to Al-Haken that the grapes were used to produce raisins to feed the troops in their Holy War, which indeed was partly true, thus ensuring that only one third of the vineyards were grubbed up.

A map of the Region dating from 1150 is kept in Oxford University's Bodleian Library. Drawn up by the Arab geographer Al-Idrisi for King Roger II of Sicily. A curious feature of the map is that the North is at the foot of the page and the South at the top. The map clearly shows the Arab name, - Šeriš (pronounced Sherish). The Arab name then is the origin of the English word, Sherry and the Spanish Xerez.

This map was the key to settling the first lawsuit brought by the Jerez producers against what was called British Sherry (1967) because it served as a key piece of evidence of the improper use of our Sherry Denomination of Origin. The map proves that the word "Sherry" that is used to denominate our wines throughout the whole of the English-speaking world is clearly derived from the city of Jerez's former name.

Wine after the “Reconquista”

The conquest of the city of Jerez by King Alphonse X ("The Wise") in 1264 brought a 180° turn around for our wines. The King himself had vineyards in Jerez and he took a personal interest in their care. For two and a half centuries after its Reconquest from the Moors, the town of Xeres (Jerez), along with other nearby towns and cities, marked the limits of the Kingdom of Castile and thus received the name "Jerez de la Frontera" (Jerez on the Frontier).

During that period and even in the 12th Century, wines from Jerez were exported to and much appreciated in England where they were known by an anglicised version of the city's Arab name "Sherish". However, the wines became widely popular in England when Henry I, in order to develop the produce of both countries, proposed a bartering agreement to the people of Jerez: English wool for Sherry Wine.

From that moment, the Jerez vineyards became an important source of wealth for the kingdom, to such an extent that King Henry III of Castile prohibited by Royal Order the grubbing up of even a single vine and also forbade the placing of beehives near the vineyards to prevent the grapes being damaged by bees.

The growth in demand for Sherry Wines by English, French and Flemish merchants led to the city government's proclamation of the Rules of the Guild of Raisin and Grape Harvesters of Jerez on August 12th 1483. These were first rules of our wines' Denomination of Origin and regulated the details concerning harvesting, the characteristics of the butts (known as botas), the ageing system and commercial procedures.

The Modern Age; expansion overseas

The discovery of America would lead to the opening of new markets and as a result, business would flourish. This was the period of epic voyages and geographical discovery - a series of events celebrated with sherry wine, proven by the fact that Magellan purchased 417 wineskins and 253 kegs of Sherry before setting out on his voyage. Sherry, therefore, was the first wine to make a complete trip around the world assuming of course, there was any left when the Nao Victoria returned to Sanlúcar under the command of Juan Sebastián Elcano!

Trade with the Indies turned the small family wine businesses into truly industrial operations. Many "naturalised" Italians who settled in the Region, such as the Lilas, Maldonados, Spínolas, Contis, Colartes and the Bozzanos, contributed to this growth.

Wine enjoyed the privileged of having one third of the cargo space reserved for it on the ships that traded with the Americas, something that the Jerez Region winegrowers took full advantage of, especially from 1680 onwards when Cádiz became home port to the Americas fleet and Seville lost its monopoly of trade with the Indies.

The sale of Sherry in the Indies was hampered by the pirates who seized the fleet's cargoes and sold them in London. The greatest haul of Sherry wine was made in 1587 when the English attacked Cádiz and carried off 3,000 kegs of Sherry wine. When this booty arrived in London, Sherry became fashionable in the English Court. Elizabeth I herself recommended it to the Count of Essex as the best of wines. With a rapidly increasing trend in the consumption of Sherry, and faced with a scarce supply, James I of England decided to set an example by ordering that the Royal Cellars should only bring to his table a modest 12 gallons (48 litres!) of Sherry per day.

Some notion of the popularity of Sherry at that time can be gained from the works of William Shakespeare, who in the company of his friend Ben Johnson at the Bear's Head Tavern used to drink a good few bottles every day. The Bard refers to it frequently in many of his plays; Richard II, Henry VI, A Midsummer Night's Dream, The Merry Wives of Windsor, Henry IV, etc.

Demand for Sherry rose steeply and the English decided to obtain our wines by fair means or foul. In 1625 Lord Wimbledon attempted a new attack on Cádiz but was unsuccessful.

It was probably this failure that led the English (and Scots and Irish) to assure their supplies of Sherry through the usual trading channels, establishing their own businesses in the Region. The 17th and 18th Centuries saw the arrival of wine merchants such as Fitz-Gerald, O'Neal, Garvey and MacKenzie. Later they were followed by Wisdom, Warter, Williams and Sandeman. Being British subjects, some Jerez wine-growers were able to bring pressure to bear on the British government in order to lower the excise duty, achieving their objective in 1825 with a reduction of two "duros" (**) per bottle. This led to a four-fold rise in the sales of Sherry increased between 1825 and 1840.

Investing in the Region was a profitable business and it also attracted a lot of Spanish capital, especially the so-called "returning capitals", flowing back into Spain after the de-colonisation of American possessions. This period saw the arrival of the González family (1835), the Misa family (1844) and a numerous group of Basques: Goytia, Muriel, Otaolaurruchi, etc. However, the commercial boom in the 19th Century would not have been possible without the previous existence of a series of favourable conditions.

Duro: a Spanish monetary unit

The 19th century; Sherry as we know it today

After a long, turbulent history, the late 18th-Century wines from the Jerez Region were still a far cry from the wines that we now recognise as Sherry. At that time the struggle between the winegrowers (productores) and merchants (extractores) was clearly being won by the former. The rules of the Vintners' Guild, dominated by the winegrowers, expressly prohibited the storing of wines of different vintages, considering it a "speculative" practice. As a result, the wines exported were always young wines from that year's harvest, highly fortified in order to preserve them during their usually long voyage.

1775 was the year when the so-called "extractors' action" began. It lasted for decades until the Guild's restrictive trading rules were definitively abolished.

The disappearance of the Guild's restrictive codes of practice. This gave a strong momentum to the production and commercialisation of wine and, even more importantly, it helped to shape the identity of the Region's wines.

The possibility of storing wines from different harvests and the need to supply the market with a product of a consistent quality gave rise to one of the fundamental contributions of Jerez to the history of wine: the ageing method known as Criaderas y Solera. Moreover, as the wine reposed longer in the barrels, the addition of wine-distillate changed from being nothing more than a way of stabilising the wines into a true enological technique. The addition of distilled grape spirit in different quantities has created the wide range of Sherry wines available today.

Therefore different historical circumstances have moulded the identity of these wines in the same manner that the wine itself, its production methods, its trade and its enjoyment have been a determining factor in the Region's history and in its inhabitants' cultural identity.



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Vineyards

The Jerez Region

The production region of the wines protected by the "JEREZ-XÉRÈS-SHERRY" Denomination of Origin and that of "MANZANILLA-SANLÚCAR DE BARRAMEDA" is located in the southern tip of Spain. The so-called "Sherry triangle" is formed by the cities of Jerez de la Frontera, El Puerto de Santa María and Sanlúcar de Barrameda, although the Denomination of Origin also includes land in the municipalities of Chipiona, Trebujena, Rota, Puerto Real, Chiclana de la Frontera and specific areas of Lebrija.

Within this production region, one part with its white organic loam (albariza) is traditionally called "Jerez Superior". This area includes the best "pagos" (boroughs) of El Puerto de Santa María, Jerez de la Frontera, Sanlúcar de Barrameda, and Trebujena. The rest of the demarcated region, known simply as "Zona" is formed by clayey and sandy soil, the majority of which are in the boroughs of Chiclana de la Frontera, Chipiona, Lebrija, Puerto Real and Rota.

The distribution of vineyards among the different towns and cities in the Jerez region is as follows (areas expressed in hectares and corresponding to the vineyards registered in Vendimia 2002):

TOWN	AREA (Ha.)		Total	N of Vineyards	Average surface(Ha.)	N of Owners
	Superior	Zona				
Jerez de la Frontera	5.986	596	6.581	542	12,14	449
El Puerto de Santa Maria	415	71	486	91	5,34	80
Sanlucar de Barrameda	1.106	200	1.306	1.055	1,24	791
Trebujena	499	239	738	994	0,74	669
Chiclana de la Frontera		375	375	473	0,79	350
Chipiona	72	136	209	215	0,97	182
Puerto Real		261	261	74	3,52	65
Rota	112	106	218	105	2,08	95
Lebrija		185	185	154	1,20	140
Total	8.189	2.170	10.359	3.703	2,80	2.821

The Climate

The Climate of the region is that of a warm southern region, strongly influenced by the proximity of the Atlantic Ocean whose damp westerly winds bring moisture from the sea to the vines. This moisture then falls on the vines in the form of an early morning dew, a moderating influence on the Summer heat and the hot easterly winds.

During the active period of its annual cycle, the vine is exposed to an average temperature of 17.5° Celsius. The region enjoys almost 300 days of intense, direct sunlight per annum.

The average rainfall is 600 lt./m², most of which falls between the months of October and May, contributing to the reserves of groundwater that the plant will draw upon in the dry Summer months. The month of September is usually dry, a positive factor in both the grape's ripening process and in its general health.

These climatic conditions favour both the optimum development of the plants and a perfect ripening of the grapes right up to the moment they are harvested.

The Soil

The Jerez wine region is an area of open, rolling land with a unique feature, its "albariza" (from the Latin alba, or white), a chalky white soil. This albariza is the best type of soil in which to grow grapes for the production of Sherry Wine and it yields the highest quality grapes.

The albariza is a white organic loam formed by sediment from the inland sea that covered the region in the Oligocene period. It is rich in calcium carbonate, clay and silica and is highly retentive of moisture, locking in each Winter's rainfall in order to nourish the vines during the dry months.

There are also other soil types in the region, though in a lower percentage, which are used to produce Sherry Wine. These are known as "barros", or clays, and "arenas", or sands.

The region's winegrowers have traditionally divided the production area into "pagos". Each small area of vines with a homogenous mesoclimate and land, limited by topographical features earns the name of "pago". Some of the most famous pagos are those of Carrascal, Macharnudo, Añina and Balbaina.

Grape Varieties

The Rules of the Denomination of Origin Regulatory Council establishes the following grape varieties as being apt for the production of Sherry wine: Palomino, Pedro Ximénez and Muscat (Spanish: Moscatel).

The Palomino grape has many synonyms: Albán, Albar, Horgazuela, Jerez, Jerez fina, Listán, Listán común, Palomino, Palomino de Chipiona, Palomino de pinchito, etc. its cultivation in the region goes a long way back in time and should thus be regarded as a native species.

Thanks to its special viticultural and oenological properties, its use has increased steadily and it is the predominant variety in Sherry production. Perfectly adapted to the region, it is yet another of the region's unique features and when cultivated in "albariza" soil, it produces high-quality wines.

Pedro Ximénez Its main synonyms are: Alamis, Pedro Jiménez, Pedro Ximen, Ximen, Ximénez, etc. It has long been grown in the Sherry region and is a traditional variety in other areas of Andalusia. It gives sweet wines of high quality possessing a fruity flavour and a distinctive bouquet which is achieved by leaving the harvested grapes in the sun so they lose some of their moisture. Their thin skin speeds this process.

The Muscat (Spanish: Moscatel) grape is a variety used in the Sherry region to produce wines bearing the same Spanish name: Moscatel. The Muscat grapes cultivated here are called Chipiona Muscat. Other synonyms are Moscatel de Alejandría, Moscatel gordo, Moscatel de España, etc. The variety originated in Africa although it is now cultivated in many wine-growing areas throughout the world. There were already references to it by Columela writing in the first years of the Christian era. In the Jerez region it gives high-quality wines that carry its name. The vines are best suited to vineyards located close to the sea.

Viticulture

The traditional system of planting in the area was the "Marco Real" (1.50m x 1.50 m). Now however, due to mechanisation, a rectangular system is in use, with dimensions of 1.15m x 2.30 m

The rows of plants, or "linos", run North-South, to make best use of the sunlight throughout the entire day.

Planting

Once the work of deep manuring and the weeding (known as the agostado) have been completed, young vines are planted at a depth of 60 cm preferably on hills and rises where the layer of "albariza" loam is not so thick, allowing the roots to penetrate to the damp layers more easily.

Grafting

This is carried out in the month of August. The operation consists of making a careful knife cut into which a single bud, almost always of the Palomino variety, is inserted, the scion then being bound with raffia.

Pruning

Pruning takes place between December and January. In Jerez the classic pruning system called "stick and thumb" (vara y pulgar) is used, which consists of cutting the two branches which make up each vine to leave in alternate years a single "stick" with eight buds - from which the bunches of grapes develop - and a "thumb" with just one bud. The bud on the "thumb" sprouts into the following year's "stick", while this year's stick will next year be cut back to just a "thumb".



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The Wines

The Harvest

In the month of September the green stalk connecting each bunch of grapes to the vine darkens and the grapes themselves "surrender", turning soft and sweet. There is not exact date for beginning the harvesting, because it depends on the maturity of the grapes which must be at least 10.5° baume.

The "cutting" of the bunches is usually carried out manually so that the grapes arrive at the lagar or winepress in optimal conditions. To this end, plastic boxes with a capacity no greater than 18 kg. (40 lb) are used. When full, they are then stacked in order to ensure that the fruit is not damaged during its trip from the fields to the winepress.

Grapes to produce dry wines are quickly transported to the wine-making plants. On the other hand, those to be made into sweet wines, especially Pedro Ximénez and Muscat grapes, are set out in the open air on esparto grass mats to raise their sugar content while lowering their moisture content by evaporation. During this process, the grapes are covered at night to protect them against the dew. The length of time of this operation continues depends on climatic conditions and may last more than a week.

The Harvest

Once in the winepresses, the grapes are unloaded onto conveyor belts where stems, leaves, and unsuitable bunches are discarded because if they were to be included, they would produce too much tannin. The suitable grapes then pass into machines that crush them gently, to help open up the individual grapes and thence directly to the presses where, through the light application of pressure, the "mosto de yema" (first must) is obtained. This process yields 70 litres of must per 100 kg of grapes. Only this must from the first pressing will be used to produce Sherry Wines.

The wine houses usually carry out further, more energetic, pressings to extract the remaining liquid from the grapes. The juice from these medium and higher-pressure extractions can never be used in the production of Sherry Wine although it can be used, under the watchful eye of the Regulatory Council, to produce other wines which are not classified as Sherry, as well as for distillation or for obtaining other sub products.

Fermentation

The "mosto de yema" obtained from the pressing goes directly into vertical stainless steel tanks to be fermented, a temperature-controlled process which takes place at between 22°C and 24°C. Some Houses still practice the old system of fermenting in new oak barrels or "botas", with the dual purpose of preparing the casks for later use in the long Sherry ageing process and at the same time achieving a characteristic vinification of the must.

The fermentation process in the Jerez Region is divided into two clearly differentiated stages. In the first days the so-called "stormy" or "tumultuous" fermentation process takes place during which more than 90 per cent of the total sugar contained in the grape is converted into ethyl alcohol and carbon dioxide.

After this first phase, there is a second, slow stage, lasting until the beginning of December after which a delicate, totally dry white wine with an alcohol content of between 11 and 12% vol. is obtained, whose characteristic will determine its classification, before entering the ageing process.

The Mystery of the “Flor”

The first classification of Sherry Wines takes place before the must is racked of lees. The first cold days of Winter have helped to decant all of the solid particles to the bottom of the vats and the wine has now become clean and transparent, with an alcohol content of between 11 to 12% vol. On the wine's surface a type of cream or veil of yeasts has formed. This veil is called "Flor" (flower).

Wine tasters now sample all of the individual butts and take the first of many important decisions which will determine the type of ageing which that year's different wines will undergo.

Some of the palest, lightest wines that are clean to the nose will be set aside for ageing "bajo flor", under a veil of "flor", in order to produce FINO and MANZANILLA. Other wines, also clean on the nose and palate, but with more body will be classified as OLOROSOS.

The wines classified as Finos or Manzanillas will be fortified with wine-distillate to bring their alcohol content up to 15% vol. while those destined to become Olorosos will be fortified to 17% or slightly higher, according to each house's individual style.

These different levels of fortification and alcohol content will determine the type of development undergone by the wines in the next phase of their ageing.

The wines, with their new alcohol content, are transferred to typical oak barrels called butts, or "botas" for the first stage of their ageing known as "sobretablas". Different to other wine Regions where the wines age in hermetically sealed vessels in order to prevent their oxidation, the ageing process for Sherry and Manzanilla takes place in 600-lt. American oak butts which are filled to 5/6 of their capacity, leaving a volume of air inside the butt "two fists high".

In the case of Finos and Manzanillas - at 15° - the veil of "flor" remains constant and covers all of the wine's free surface inside the butt. The veil, formed by live yeasts belonging to the genus *Saccharomyces*, isolates the wine from the air and prevents its oxidation. Moreover, the yeasts are interacting constantly with the wine, consuming its alcohol and other nutrients and endowing it with its characteristic aromas and flavours. This type of ageing process is known as "crianza biológica" or biological ageing.

In the case of Olorosos, fortified to over 17% vol., this higher strength impedes the development of the "flor" and it disappears. The wine is therefore in permanent and direct contact with the oxygen in the air. This ageing is known as oxidative or physical-chemical ageing.

Sometimes, in the case of Fino or Manzanilla wines which are aged biologically, the veil of "flor" might reduce or even disappear. This might be due to natural causes or according to a decision taken by the head cellarman who fortifies them above the yeasts' maximum limit. As the protection of the "flor" disappears, these wines, in direct contact with the air, begin a new stage of oxidative ageing. This gives rise to the class of Sherry Wines known as AMONTILLADO, a jewel among the world's wines.

The Ageing of Sherry: the “Crianza”

In the ageing cellars the wines repose organised according to their different degrees of ageing. The butts, or "botas" are lined up in rows on three or four different levels, each of which corresponds to a scale. The lowest row or scale is known as "solera" (from the Spanish word suelo, or ground) and contains the oldest wine. The butts in the row immediately above it, the primera criadera, or first nursery, contain wine somewhat younger than the row beneath and in the row above that, the second nursery, the wines are younger still. And so on until we reach the last and highest row.

Wine for bottling is always drawn off from the ground-level butts ("solera") by an operation known as the *saca*. Only a small amount of wine is taken from each butt during the *saca*. Later, the wine extracted from the butts on the ground-level row is replaced by the same quantity of wine from the first nursery. This wine in turn is replaced with wine from the second nursery and so on up to the wines on the highest row of butts, which are finally blended with the new wines from the last harvest.

This operation is known in Jerez as "running the scales" and is usually carried out with implements called the "canoe" and the "sprinkler" so that the new wine drips into the butt little by little, like the morning dew, so that the "flor" protecting the wine will not be damaged.

The ageing system of Sherry Wines is therefore a dynamic process and involves a methodical blending of the young wines with other, more mature wines in order for them to acquire gradually the fine qualities of old wines which have enjoyed many years of ageing.

Although in exceptional cases some Sherry houses age their wines statically by a system of añadas, or vintages, the criaderas y solera method is indisputably the genuine ageing process for Sherry Wines. The blending of wines originating from many different vintages means that it is impossible to refer to a specific year's harvest. However, we can establish an average age for the solera or ground-level wine based on a series of factors such as the number of scales or criaderas, the percentage of wine transferred every time the scales are run, or the frequency of the operation itself.

The minimum ageing for a Sherry Wine is three years although it is frequently much longer. Specific types of wine only acquire their most genuine characteristics after decades of ageing. For this reason, the Denomination of Origin Regulatory Council allows certain Sherry Wines which are particularly old to include on their labels their average age. To obtain this privilege the bodega involved has to undergo a series of highly specific tests.

The Types of Sherry Wines

Sherry Wine offers a wide range of colours, aromas, sensations and possibilities. Its unique method of production and ageing and (to no lesser degree) its long, rich history endows a common identity to many different types of wines, all enjoying the generic denomination of Sherry.

The biological, oxidative or mixed nature of the ageing process endows the wine with different tonalities from a pale straw-like yellow to an intensely dark mahogany.

Moreover, the blending of naturally sweet wines means that originally dry wines such as Finos, Amontillados and Olorosos acquire varying degrees of sweetness.

This multiplicity of factors has resulted in a rich palette of different styles of Sherry Wines which may be resumed as follows:

Dry "Generoso" Wines

Some Sherry wines are totally dry as a result of the complete fermentation of their musts. The differences between them are mainly due to the ageing process that they have undergone (biological, oxidative or a combination of both).

Fino

A pale golden or straw-coloured wine with a sharp, delicate bouquet suggestive of almonds. It is light and dry on the palate. This wine is aged under a veil of yeasts called "flor" and has an alcohol content of between 15° and 18°.

Amontillado

An amber-coloured wine with a sharp but subtle bouquet suggestive of hazelnuts. It is light and smooth on the palate. Its alcohol content varies between 16° and 22°.

Oloroso

Initially dry, it is an amber- to mahogany-coloured wine and has a pronounced bouquet, as its name indicates. It has overtones of nut and a full, vinous body. Its alcohol content varies between 17° and 22°.

Palo Cortado

A bright mahogany-coloured wine, with a bouquet suggestive of hazelnuts and a dry palate. It is balanced, elegant and very persistent. It combines the smooth, delicate, sharp qualities of Amontillado with the vinous, rounded qualities of Oloroso. Its alcohol content varies between 17° and 22°.

Sweet Natural Wines

After harvesting, grapes selected for these wines (mainly from the Moscatel and Pedro Ximénez varieties) undergo a process of over-maturing or soleo. The resulting high concentration of glucose in the grape gives rise to an extraordinarily dense, sweet must which is then partially fermented. The wine thus obtained, immensely rich in reducing materials, is then aged by oxidation in the soleras.

Pedro Ximénez

A dark, mahogany-coloured wine with a deep bouquet of raisins. It is smooth and sweet in the mouth. This full, vigorous and perfectly balanced wine is produced from sun-dried Pedro Ximénez grapes.

Moscatel

A dark mahogany-coloured wine, produced exclusively from sun-dried grapes of the same name (English: Muscat). It is a smooth, sweet wine with an aroma characteristic of this grape variety.

Blended styles of Sherry

Originally dry (Generoso) wines are occasionally blended with sweet wines to produce other, slightly sweet Sherry wines.

Pale Cream

A straw-coloured wine with a sharp, delicate bouquet. It has a delicate, slightly sweet flavour. Its alcohol content varies between 15.5° and 22°.

Medium

An amber- to mahogany-coloured wine with a delicate bouquet and a slightly sweet palate. Its alcohol content varies between 15° and 22°. The richest, darkest versions of Medium are often called "Golden".

Cream

A sweet, mahogany-coloured wine, made from Oloroso. It has an intense aroma, velvety palate and full body. Its alcohol content varies between 15.5° and 22°.

Manzanilla - Sanlúcar de Barrameda

The special microclimatic conditions in the bodegas located in the coastal town of Sanlúcar de Barrameda produce a very distinctive kind of "flor". This very special kind of biological ageing confers genuine characteristics to the wines. Indeed they are so special and are produced in such a well-defined area that they have their own Denomination of Origin, that of "Manzanilla - Sanlúcar de Barrameda".

Manzanilla

A straw-coloured wine with a dry, sharp bouquet which is light on the palate. It is exclusively aged under "flor" in Sanlúcar de Barrameda. Its alcohol content varies from 15° to 19°.

Although the definitive Manzanilla is the so-called Manzanilla-Fina, an extremely pale, light, wine, depending on the length and circumstances surrounding its ageing process, there are other types of Manzanilla. Among these, special mention must be made of Manzanilla pasada which is less pale and has more body due to a slight oxidation of the wine during its very long ageing process.

Sherry wines with a qualified age

The best and oldest Sherry Wines

Each and every Jerez bodega is the keeper of enological treasures. The solemn, soaring cathedral-bodegas and the more intimate "sacristy" bodegas are the silent witness to the slow process of criaderas and soleras where sherry wine is aged. This unhurried rhythm of ageing imbues the bodegas with a special atmosphere, where past and present become one. Only the bodegas' wine tasters dare disturb the calm, as they sink their sampling tubes into the butts in order to decide whether the wines are ready to be transferred to the next criadera or nursery.

The tasters frequently select batches of wine which, due to their special qualities, take their place in the criaderas reserved for the most special wines, wines that are part of a nursery system whose origins date back to the very birth of the bodega, usually in the 19th Century and in some cases the 18th. These are centuries-old wines with such an exceptional quality and extraordinary age that they are almost never commercialised.

Traditionally, this wine was enjoyed by a very privileged few - members of the bodega-owners' families and trusted employees - who had access to these sacristy bodegas. It was also used to welcome and toast authorities or personages visiting Jerez.

There are however a growing number of bodegas which commercialise these exceptional wines - albeit and by necessity on a very small scale. Sacas, or extractions of these wines only occur occasionally, delighting discerning wine lovers. In order to endow the wines with an official certification accrediting their extraordinary age and quality, the Regulatory Council of the Jerez-Xérès-Sherry Denomination of Origin has created two special categories of Sherry Wines with a Qualified Age: Vinos de más de 20 años, or V.O.S., granted to wines older than 20 years old, and Vinos de más de 30 años, or V.O.R.S., granted to wines older than 30 years old.

The Tasting Committee and Analytical Parameters

In order to be granted this certification of age and quality, the bodegas' wines (previously immobilised and sealed by the Regulatory Council's inspectors) are subject to the decision of an independent Tasting Committee. This Committee is constituted by experts whose knowledge and reputation are widely recognised, having no links whatsoever with the bodegas located in the Jerez Region. Together with personnel from the Regulatory Council itself, the Committee comprises academics, technicians and experts who are considered to be authorities in the tasting of Sherry wines.

The Tasting Committee analyses and tastes wines from each saca, or extraction, with a double aim. It is not only to certify its average age but also to verify the exceptional quality which wines of such characteristics should enjoy.

In order to carry out its labours, The Committee has the complete support of the Estación de Viticultura y Enología de Jerez, one of the best equipped wine laboratories in Spain which, among other tasks, analyses those parameters specifically related to the age of the samples presented such as Carbon 14, the wines' ester content and their ash or dry extract.

However, no analytical result is sufficient in itself to obtain the Council's certification if the wine in question has not received the qualitative approval of the demanding team of expert tasters.

The Quota System

Moreover, the commercialisation of Sherry Wines with a Qualified Age affects each bodega's commercialisation quota.

One of the Jerez-Xérès-Sherry Denomination of Origin's quality guarantee procedures is the quota system. Each bodega is authorised to commercialise a set quota or percentage of its

stock, guaranteeing a minimum age for Sherry Wines. In general terms, for each litre of wine commercialised by a Denomination of Origin bodega, it must have three litres in its ageing bodegas. Thus guaranteeing the minimum age of the wine commercialised as three years old.

In the case of Sherry Wines with a Qualified Age the "consumption" of the quotas of these batches is logically proportional to the age guaranteed by the Council. In other words, for every litre of wine certified as being "older than 20 years old" that a bodega commercialises, it must have at least 20 litres of wine in its corresponding ageing system. Similarly, if a wine is certified as being "older than 30 years old", the bodega must have at least 30 litres of wine under ageing.

New Terminology and Special Labels

The regulation concerning Wines with a Qualified Age also provides for a specific terminology. Therefore, wines older than twenty years old use the initials V.O.S. an acronym denoting the Latin term Vinum Optimum Signatum (Wine Designated as Optimum) which also coincides with the English Very Old Sherry, a term often used when labelling this type of wines.

Wines older than thirty years old use the initials V.O.R.S., meaning Vinum Optimum Rare Signatum (Wine Designated as Optimum and Exceptional) which also coincides with the English Very Old Rare Sherry.

Symbolically, the Regulatory Council has decided to return to the language which, before the birth of Christ, was the first to describe Sherry Wines and sing their praises.

Both the V.O.S. and V.O.R.S initials and the Latin legends themselves appear on the special seals used by the Regulatory Council to distinguish the qualified wines which must be included in their labelling.



JEREZ
SHERRY XERES
MANZANILLA
DENOMINACIONES
DE ORIGEN

Jerez-Xeres-Sherry

Consejo Regulador de las Denominaciones de Origen
Jerez-Xérès-Sherry, Manzanilla-Sanlúcar de Bda. y Vinagre de Jerez

Enjoy Sherry

How to store Sherry Wine

Some Sherry Wines, particularly Fino and Manzanilla, due to their light, crisp and delicate character, must be consumed within a few months after being bottled. Today, modern bottling technics allow us enjoying the wine's original fragrance and taste for as long as 18 months after having been racked off the solera, providing the wine has been stored adequately.

Amontillado Sherry shall not be kept in the bottle for too long either; between 24 and 36 month maximum. After these approximate periods of time these Sherry wines can loose some of their "freshness", together with some of their most distinctive characteristics. In any case, this is a very gradual process, highly dependent on the circumstances in which the wine has been stored.

Wines made through long oxidative ageing processes, such as Oloroso, Cream or Pedro Ximénez, keep their characteristics untouched for years and even decades, depending of course on the intrinsic quality of the wine.

In any way, it is important to bear in mind that this lost of the primary characteristics of the wines accelerates once the bottled has been unsealed. A bottle of Fino or Manzanilla shall not be kept for longer than a week and always in the fridge and properly closed. Amontillado can be kept for a few weeks and other more oxidised wines even months.

How should we keep the bottles?

Unopened bottles should be kept in a dark, quiet place without thermal or acoustic oscillations. Unlike other wines, it is advisable that the bottles are stored upright in order to keep the surface of wine exposed to oxidation to a minimum.

Once a bottle is opened it should be kept always corked and preferably in the refrigerator. If there is not much wine left ... then find a good excuse to finish it off!

How to serve Sherry

What are the correct glasses for serving Sherry?

In order to appreciate fully each and every organoleptic characteristic of our wines, the classical catavinos Sherry glass is unbeatable.

If however you do not have any catavinos glasses, use white wine glasses or even Champagne flutes. The most important tip is to use thin, transparent glasses, large enough to be less than half-filled while enabling us to swirl the wine around to bring out all of its subtle qualities.

The shape of the glass must help concentrate the bouquet yet without "suffocating" the wine which itself must be able to bloom and breathe while the stem must be long enough for us to hold the glass without warming the wine.

What is the best temperature for serving Sherry?

This depends on the time of year and personal taste. In fact we might say that there are no hard and fast rules except the Fino and Manzanilla should be served chilled, at between 7° and 9° C.

The usual serving temperatures for other Sherry wines are:

- Pale cream: 10° C.
- Medium: 10° - 11° C.
- Cream: 13° C (although it is also delicious on the rocks).
- Amontillado and Dry Oloroso: 13 - 14° C.
- Pedro Ximénez and Moscatel: 15° C.

Sherry Wine and Gastronomy

Although Sherry and Manzanilla are the aperitif drinks par excellence, the possibilities of Sherry Wines go much further. The suggestions below are just some suggestions, since the combinations of these wines with good food have no limits others than your own imagination:

- Fino and Manzanilla, served well-chilled, are ideal aperitifs. Moreover, they are the perfect accompaniment for "tapas" (hors d'oeuvres), seafood, white fish and mild cheeses.
- Amontillado is an ideal wine to accompany soups and consommés, white meats, blue fish and strong cheeses.
- Medium Sherry, served slightly chilled, is the perfect wine to accompany pâtés and quiches.
- Oloroso is the best Sherry Wine to serve with game and red meats.
- Pale Cream, served chilled, is an excellent wine to accompany foie gras and fresh fruit.
- Cream is the most appropriate Sherry Wine to accompany sweet pastries. And
- Finally, Pedro Ximénez and Moscatel are ideal wines to serve with all types of pastries and blue cheeses.

Sherry wine is also used widely in cooking both for macerating and adding zest to numerous dishes, giving them new notes and that special personal touch.

Gilthead "Yolanda"

INGREDIENTS:

1 one and a half-kilo gilthead,
 3 leeks,
 2 carrots,
 2 shallots,
 2 onions,
 1 stick of white celery,
 70 gr of flour,
 1 large glass of Fino or Manzanilla,
 80 gr of butter,
 1 small glass of cream,
 salt, pepper and parsley.

PREPARATION:

"Wash the gilthead and dry with a cloth, seasoning with salt and pepper. "Dice the leeks and carrots. "Wash and chop the leeks.

"Brown the vegetables in the butter. "When they begin to brown, add the wine and two glasses of water and season and cook for fifteen minutes. "Pre-heat the oven to a medium temperature.

"Place the gilthead on an oven plate, and cover with the vegetables and bake for twenty minutes. "Remove the fish from the oven and immediately place it on a serving dish. "Strain the juice. "Make a roux with the butter and flour. Cook for three minutes, slowly adding the strained juice and the cream. "Once it has been stirred well, leave it to simmer and then cover the fish with the hot sauce."Serve with steamed potatoes.

Artichokes in Sauce

INGREDIENTS:

Artichokes.
Onion.
Parsley.
Garlic.
Oil.
Black
peppercorns.

PREPARATION:

Chop the parsley and onion very finely; crush the garlic and peppercorns; peel the artichokes, leaving just the heart.
Place the artichokes in a saucepan with all the other ingredients, the olive oil and salt, cover with water and cook till tender.
Serve with a glass of Fino or Amontillado.

Almejas a la Marinera

(Clams in Fisherman's sauce)

INGREDIENTS:

Half a kilo
of clams
A spoonful
of flour
A glass of Fino
or Manzanilla
4 or 5 garlic
cloves chopped
A large pinch of
chopped parsley

PREPARATION:

Heat the frying pan on a moderate flame, add the clams and wait until they start to open.
Once open, remove them from the heat together with their juices.
In the same frying pan, add a little oil and fry the chopped garlic until golden. Add the clams again. In a glass, mix the Fino or Manzanilla, a spoonful of flour and a little chopped parsley.
Add to the pan and leave for a couple of minutes until the sauce thickens.
Serve immediately.



J E R E Z
S H E R R Y  X E R E S
M A N Z A N I L L A
D E N O M I N A C I O N E S
D E O R I G E N

Jerez-Xeres-Sherry

Consejo Regulador de las Denominaciones de Origen
Jerez-Xérès-Sherry, Manzanilla-Sanlúcar de Bda. y Vinagre de Jerez

Bodegas

The "Bodegas"

Bodegas de Crianza y Expedición

At present there are 64 "Bodegas de Crianza y Expedición" (or Sherry Shippers) included in the corresponding register of the DO's Regulating Council. These firms are obligatorily located in one of the three towns of the "Sherry Triangle": Jerez de la Frontera, El Puerto de Santa María or Sanlúcar de Barrameda and fulfil all of the requirements laid down in the Regulations for the ageing and shipping of Sherry wines.

These firms are:

Jerez de la Frontera

A. Parra, S.A.

Plaza Orbaneja, 2
Tfno. 956 345 111
Fax 956 336 574

Allied Domecq España S.A.

San Idelfonso, 3
Tfno. 956 151 500
Fax 956 349 966
E-Mail: jerez@domecq.es
Web: www.domecq.es

Antonio Núñez Terriza

Ronda Caracol, s/n
Tfno. 956 345 111
Fax 956 336 574

Bgs. Rey Fernando de Castilla S.L.

Jardinillo, 7-11
Tfno. 956 182 454
Fax 956 182 222

Bodegas Dios Baco, S.L.

M.Mª González - Edif. Alameda 2-1º
ventas@bacosherry.com
Tfno. 956 333 337
Fax 956 333 825
www.bacosherry.com

Bodegas Diplomático, S.A.

Polígono Bertola, Avda. Sanlúcar
b_diplom@teleline.es
Tfno. 956 140 290
Fax 956 141 922

Bdgas Faustino González, S.L.

Beato Juan Grande, 7
Tfno. 956 335 184
Fax 956 344 417

Bodegas González Chaves, S.L.

Plaza San Andrés - Edif. Espronceda
Tfno. 956 345 427
Fax 956 345 969

Bodegas Pilar Aranda, S.L.

Alamos , 23

bodegaspilararanda@bodegaspilararanda.bmlink.net

Tfno. 956 339 634

Fax 956 340 402

Bodegas Tradición, S.L.

Plaza Cordobeses, 3

recarpet@arrakis.es

Tfno. 956 168 628

Fax 956 333 029

Bdgas Williams & Humbert, S.L.

Ctra. N. IV, Km. 641,75

williams@williams-humbert.com

Tfno. 956 353 400

Fax 956 353 408

www.williams-humbert.com

Cayetano del Pino y Cia.,S.A.

Plaza de Silos, 3

Tfno. 956 345 736

Fax: 956 345 736

Complejo Bodeguero Bellavista, S.L.U.

Ctra. Circunvalación - Bellavista

Atencioncliente@grupogarvey.com

Tfno. 956 319 650

Fax 956 319 824

www.grupogarvey.com

Coop. Nra. Sra. de las Angustias

Ctra. Circunvalación, s/n

Tfno. 956 301 209

Fax: 956 185 198

Croft Jerez, S.A.

Ctra. Madrid-Cádiz

croft@croftjerez.com

Tfno. 956 319 600

Fax 956 303 707

www.croftjerez.com

Emilio Hidalgo, S.A.

Clavel, 29

Emidalgo@teleline.es

Tfno. 956 341 078

Fax 956 320 922

Emilio Lustau, S.A.

Plaza del Cubo, 4

lustau2@a2000.es

Tfno. 956 341 597

Fax 956 347 789

www.emilio-lustau.com

Federico Paternina, S.A.

Ctra. Morabita, Km.2
Paternina@paternina.com
Tfno. 956 186 112
Fax 956 303 500
www.paternina.com

Fermín Bohorquez Escribano

Manuel de la Quintana, 5
Tfno. 956 184 583
Fax 956 184 603

González Byass, S.A.

Manuel M^a González, 12
nacional@gonzalezbyass.es
Tfno. 956 357 000
Fax 956 357 043
www.gonzalezbyass.es

Hros. Nicolás Martín M.,C.B.

Pedro Pemartín, 8
info@bodegashmartin.com
Tfno. 956 143 375
Fax 956 143 849
www.bodegashmartin.com

J.M. Rivero, S.A.

Rayón 1-3
Tfno. 956 345 111
Fax 956 336 574

José Estévez, S.A.

Ctra. N. IV, km. 640
assa@realtesoro.com
Tfno. 956 321 004
Fax 956 340 829
www.realtesoro.com

José Medina y Cía, S.A.

Ctra. N-IV, Km 641,75
Tlfno: 956 353 400
Fax: 956 353 412

José Tejero Moreno

Apartado 861
Tfno. 956 306 830
Fax 956 306 830

Juan González Sillero, S.A.

Jardinillo, 16
Tfno. 956 185 324
Fax: 956 187 526

M. Gil Luque, S.A.

Ctra. Lebrija, Km.3
laguita@laguita.com
Tfno. 956 319 564
Fax 956 319 869
www.laguita.com

Marqués de Irún, S.A.
Plaza del Cubo, 4
Tfno. 956 341 597
Fax 956 347 789
E-mail: mirun@marquesdeirun.es

Pedro Domecq Jerez, S.L.
San Idelfonso, 3
jerez@domecq.es
Tfno. 956 151 500
Fax 956 334 011

Pilar Plá Pechovierto
Plaza de Silos, 5
info@maestrosierra.com
Tfno. 956 342 433
Fax 956 242 433
www.maestrosierra.com

Sánchez Romate Hnos., S.A.
Lealas, 28
comercial@romate.com
Tfno. 956 182 212
Fax 956 185 276
www.romate.com

Sandeman Jerez, S.L.
Pizarro, 10
the_don@seagram.com
Tfno. 956 151 700
Fax 956 300 007
www.sandeman.com

Viñas, S.A.
Lealas, 28
gerencia@romate.com
Tfno. 956 182 212
Fax 956 185 276

Puerto de Santa María

Bodegas 501 del Puerto, S.L.
Valdés, 5
brandy501@infonegocio.com
Tfno. 956 855 859
Fax 956 873 053
www.bodegas501.com

Bodegas Osborne, S.A.
Fernán Caballero, 3
comunicaciones@osborne.es
Tfno. 956 869 000
Fax 956 869 029
www.osborne.es

Gonzalez Obregón, C.B.
Zarza, 51
Tfno. 956 856 329

Juan C. Grant, S.L.

Bolos, 1
Tfno. 956 870 406
Fax: 956 870 406
E-mail: info@bodegasgrant.com
Web: www.bodegasgrant.com

Juan Carlos Gutierrez Colosía

Avda. Bajamar, 40
info@gutierrez-colosia.com
Tfno. 956 852 852
Fax 956 542 936
www.gutierrez-colosia.com

Luis Caballero, S.A.

San Francisco, 24
presidencia@caballero.es
Tfno. 956 851 751
Fax 956 859 204
www.caballero.es

Torre Dama, S.L.

Los Moros, 1
Tfno. 956 850 150
Fax 956 850 264
E-mail: torredam@teleline.es

Sanlúcar de Barrameda

Antonio Escobar e Hijos, S.L.

Santiago, 32
Tfno. 956 360 461

Bodegas Barbadillo, S.L.

Luis Eguilaz, 11
barbadillo@barbadillo.com
Tfno. 956 385 500
Fax 956 385 501
www.barbadillo.com

Bodegas Barón, S.A.

Ctra. Sanlúcar - Chipiona, km. 1
hiescay@teleline.es
Tfno. 956 360 603
Fax 956 363 550
www.bodegasbaron.com

Bodegas Hidalgo-la Gitana, S.A.

Banda Playa, 24
vinicolahidalgo@vinicola-hidalgo.es
Tfno. 956 385 304
Fax 956 363 844
web: www.vinicola-hidalgo.es

Bodegas J. Ferris M.,C.B.

Ctra. CA602 Km. 16
bodegas@bodegasferris.com
Tfno. 956 235 100
Fax 956 235 011

Bodegas Sainz de Baranda, S.L.

Bolsa, 169
Tfno. 956 369 882

C.A.Y.D.S.A.

Avda. del Puerto, 21
Tfno. 956 361 447
Fax 956 360 501

Carbajo Ruiz, S.L.

Ctra. Trebujena, km.1
Tfno. 956 381 060
Fax 956 381 060

Cooperativa Covisan

Ctra. Jerez, Km. 1,3
Tfno. 956 361 874
Fax 956 361 558

Delgado Zuleta, S.A.

Ctra. Sanlúcar - Chipiona, km 1,5
Tfno. 956 360 133
Fax 956 360 780

Elías González Guzmán

Ancha, 63
Tfno. 956 360 626

García Pérez Hnos., S.A.

Avda. Guadalquivir, 6-Bajo
Tfno. 956 360 637
Fax 956 360 637

Gaspar Florido Cano

Santa Brígida, s/n
bodegas@manzanillasanlucar.com
Tfno. 956 360 124
Fax 956 360 124
www.manzanillasanlucar.com

Hros. de Argüeso, S.A.

Mar, 8
argueso@argueso.es
Tfno. 956 385 116
Fax 956 368 169

Hijos de Rainera Pérez Marín, S.A.

Ctra. Lebrija - km. 3 (Jerez)
laguita@laguita.com
Tfno. 956 319 564
Fax 956 319 869
www.laguita.com

Infantes Orleans Borbón, S.A.E.

Luis Eguilaz, 11
barbadillo@barbadillo.com
Tfno. 956 360 241
Fax 956 365 103

Manuel Carbajo e Hijos, S.L.

San Anton, 3
Tfno. 956 360 515

Manuel Cuevas Jurado, S.L.

Comisarios, 6
Tfno. 956 360 597
Fax 956 361 026

Manuel de Argüeso, S.A.

Banda Playa, 16
Tfno. 956 331 450
Fax 956 340 216

Miguel Sanchez de Ayala, S.A.

Calzada del Ejercito, 52
Tfno. 956 361 897
Fax 956 360 290

M^a Pilar G^a Velasco Perez

Plaza Madre de Dios, s/n
Tfno. 956 381 285
Fax 956 381 285

Pedro Romero, S.A.

Trasbolsa, 60
pedroromero@pedroromero.es
Tfno. 956 360 736
Fax 956 361 027
www.pedroromero.es

Portales Perez, S.L.

San Francisco, 23
Tfno. 956 140 300

Rosario Garcia Marin

Plaza Madre de Dios, 2
Tfno. 956 360 412

Viña la Callejuela, S.L.

Caño Dorado, 13
Tfno. 956 361 553

Bodegas de Crianza y Almacenado

Together with the Sherry Shippers, there are also in the Denomination some other firms or "bodegas" exclusively dedicated to the ageing of wines which are then sold on to the Shippers. These "Bodegas de Crianza y Almacenado", commonly known as simply "almacenistas" must also be located in the towns of Jerez de la Frontera, el Puerto de Santa María or Sanlúcar de Barrameda.

These Cellars are:

Jerez de la Frontera

Angel Zamorano Corrales

Fermin Aranda, 33
Tfno. 956 346 153
Fax 956 349 506

C.B. Herederos de A. Ribelles

Medina, 47
Tfno. 956 347 405
Fax 956 326 775

Josefa Perez Rosado

Poligono Bertola, Nave 22
Tfno. 956 334 542

Juan Garcia Jarana

Merced, 3 y 5
Tfno. 956358 510
Fax: 956 184 505

Mercedes Marquez Gomez e Hijos

Vicarios, 15
Tfno. 956 331 528

Vides, S.A.

Ancha, 27
Tfno. 956 336 300
Fax 956 347 232

Sanlúcar de Barrameda

Agricola Sanluqueña, S.L.

Pedro Fernandez Lugo, s/n
jpconstructora@serconet.com
Tfno. 956 360 465
Fax 956 384 104

Angel del Rio e Hijos, S.L.

Banda Playa, 15
Tfno. 956 361 828

Bodegas del Sur, S.L.

Avda. de las Piletas, 20
Tfno. 956 360 435
Fax 956 322 879

Bodegas Mendez, S.L.

Felipe II, 5 (Sevilla)

Tfno. 956 360 266

Coop. Virgen de la Caridad

Palmar de San Sebastian, s/n

Covica@interboot.net

Tfno. 956 361 491

Fax 956 368 379

Elena Romero Lopez

Fariñas, 52

Tfno. 956 361 289

Fernández de Argüeso, C.B.

Playilla de la red, Edif. Mirabras

Tfno. 956 365 931

Fax 956 365 931

Francisco Yuste Brioso

Regina, 49

Manuel.robles@yuste.com

Tfno. 956 385 322

Fax 956 381 445

Hdros. Rafael de Teran, C.B.

Santo Domingo, 80

Tfno. 956 360 865

Jose Galvez Rodriguez

Banda Playa, 135

jgalvezrodriguez@worldnline.es

Tfno. 956 363 586

Fax 956 363 586

Juan Carlos Perez Rodriguez

Aptdo. Correos 55

Tlfn: 956 361 295

Manuel de Argüeso Hortal

Velero, 30 - Apartado 104

Tfno. 956 361 770

Mercedes Jimenez Garcia

Comisario, 20

Tfno. 956 360 289

M^a Caridad Barbadillo G^a de Velasco

Calzada del Ejercito, P 8-5º A

Tfno. 956 360 171

Bodegas de Producción

Finally, there is another type of "bodegas" in the Denomination of Origin which can be located outside of the Zona de Crianza, or "Sherry Triangle". However, as they are in the Production Area, they enjoy the right to produce and age wines which are then sold to the cellars in Jerez, El Puerto or Sanlúcar. Such firms are known as Production Bodegas and need to be registered as such in the Consejo Regulador.

Chiclana de la Frontera

Bodegas Barberá, S.L.

Rivero, 7
Tfno. 956 400 257

Bdgas. Mariano Gallardo, S.L.

P.I. Urbisur
Tfno. 956 406 218

Diego Tocino Caucín

De la Plaza, 22
Tfno. 956 400 355

Esteban Ruiz Castillo, S.L.

Delicias, 31
Tfno. 956 535 872

Fernando J. Ruiz Rodríguez

Guadiana, 4
Tfno. 956 402 138

Manuel Aragón Baizán, S.L.

Olivo, 1
granero@teleline.es
Tfno. 956 400 756

Miguel Guerra, S.A.

Mendaro, 16
Tfno. 956 400 501

Primitivo Collantes, S.A.

Ancha, 51
Tfno. 956 400 150

Tomás Brioso Saucedo

Sol, 9
Tfno. 956 400 715

Unión de Viticultores Chiclaneros

Madera, s/n - Polígono El Tormo
uva@vinos-de-chiclana.com
Tfno. 956 535 913

Vélez, S.A.

San Antonio, 3
Tfno: 956 400 053

Chipiona

César Luis Florido Romero
Padre Lerchundi, 35
Tfno. 956 371 285

Coop. Católico-Agrícola
Avda. Ntra. Sra. de Regla, 15
Tfno. 956 371 594

José Mellado Martín, S.L.
Ctra. Chipiona-Rota, Km. 3
Tfno. 956 370 197

Trebujena

Coop. Virgen de Palomares
Avda. Lebrija
Tfno. 956 395 106

Coop. Vitivinícola Albarizas
Ctra. de Jerez
Tfno. 956 395 101

José Arana Martín
Ramón y Cajal, 12
Tfno. 956 395 060

Juan Hierro Bustillo
Antonio Machado, 10
Tfno. 956 395 058

Rota

Bodegas El Gato, S.L.
Inmaculada Concepción, 27
Tfno. 956 810 203

The Architecture of Sherry Bodegas

The "bodegas" in the Jerez Region are always beautiful and often very impressive buildings. But beyond their beauty, when we analyse them in terms of the requirements for the production of Sherry wines, we must also conclude that they are extremely functional buildings.

The climate of the region, southern and warm but with a strong cooling influence from the Atlantic Ocean, is not particularly ideal for making quality wines. This fact has challenged the wine growers of Jerez to adapting their cellars so that the negative factors are compensated while making the most of the positive ones.

The one-storey cellars are usually located close to the sea or on relatively high sites exposed to the Ocean, so that the wines in the barrels can benefit from the morning sea breezes and westerly winds. Moreover, the Jerez winegrowers build their cellars along a northeast-southwest axis that provides for the minimum hours of direct sunlight and the maximum humidity.

The yeasts in the flor thrive on darkness and silence and for that reason the windows are set high up in the walls and are rectangular, to prevent the sunlight from falling on the butts. Moreover the windows are covered with lattices or blinds made of esparto grass, enabling the sea breezes to enter while keeping out the light.

The bodegas in the Jerez Region have a greater height than those in other wine Regions, their central arch reaching heights of up to 14.5 m. The winegrowers use this model of cellar in order to ensure a large volume of air for each butt since good ventilation is a prerequisite of the biological ageing process.

The buildings' side walls are never less than 60 cm thick in order to support the high outer walls and to provide good thermal insulation. The walls are made of highly hygroscopic materials so that the cellars maintain a high level of humidity. For the same reason the floors are of sand, lime and iron oxide which are sprinkled with water twice a week during Summer in order to keep the cellars cool.

Throughout its long and chequered history, the winegrowers of the Sherry Region have continuously adapted their buildings and perfecting their bodegas, always seeking a perfect harmony between beauty and function.

Moorish Cellars

In 1264, when Alfonso X the Wise's troops captured Jerez's Alcázar fortress, there were already twenty-one cellars in the Moorish town and two of the town's seven mosque's were also converted into cellars. The Moorish cellars were quite small and covered by a short-beamed pent roof covered with Arab tiles, their capacity limited to less than twenty butts.

Moorish cellars can still be seen in Sanlúcar de Barrameda and Trebujena, towns in the Jerez Region.

Mosques

When the Christian troops entered Jerez in 1264, its four large mosques were converted into the city's four main parish churches each, dedicated to one of the four Evangelists, San Mateo, San Marco, San Lucas, and San Juan. The main mosque became the Main Church dedicated to El Salvador, and the two smallest mosques became wine cellars.

There is also a mosque which was used as a bodega in La Almona, Sanlúcar de Barrameda.

The wines that reposed in these cellars were sweet caramelised reds or arropados, sweet reds with added must concentrate, and sweet raisin wines with added honey.

The Low Middle Ages and the Renaissance

During this period the wood used for construction was, thanks to the trade agreements of the time, imported fir from Sweden, Latvia and even Russia.

The elastic and resistant properties of this long-fibred wood, which is practically knot-free, meant that the vanes in buildings could be made larger and consequently larger cellars could be built. Several of such buildings are still to be seen in the Region.

During this period, the great majority of wines produced were still arropados, wines with added must concentrate, and liqueur wines.

Convent Bodegas

Following the Discovery of America, the great majority of the Religious Orders founded convents and monasteries in Seville, Cádiz, El Puerto de Santa María and Sanlúcar de Barrameda, in order to house and prepare the missionaries bound for the Indies. In these convents, the missionaries would learn indigenous languages, medicine, etc.

All of the convents and monasteries had their own small, vaulted, brick-built cellars on the ground floor, the building's principal rooms occupying the first floor. These cellars were ill-ventilated and thus biological ageing with "flor" was impossible and the wines, mainly Olorosos for use at Mass, were simply cask-aged.

After Mendizábal's Disentailment, some of these monasteries and convents passed into private hands, and were converted into cellars.

The Mansions of the Merchants

Throughout the 16th Century, Genoese and German Merchants settled in Seville in order to trade with the Indies. In the late 17th Century, when the town of Cadiz won the privilege of being the home port for the Indies fleet (1680), previously in Seville and above all, when the Casa de Contratación (which regulated trade with the Indies) moved to Cádiz in 1717, the merchants also moved to Cádiz, El Puerto de Santa María and Sanlúcar de Barrameda, building splendid mansions. These mansions boasted beams of precious woods such as mahogany, ebony etc. which were brought back as ballast by the returning ships.

The Mansion of the "Indies Merchants" boasted well-insulated ground floor cellars where they kept their vintage Olorosos.

Luxury Bodegas

These buildings' characteristics are unique and bear little relationship to the Region's construction techniques.

A good example of this group of cellars is the Bertemati cellar, a luxurious construction in Jerez's calle Porvenir built using rich materials and architectural elements such as vaults and domes.

Also worthy of mention is the la Concha cellar built by Gustave Eiffel to mark the visit of Queen Isabel II to Jerez in 1862.

Cathedral-like Bodegas

The cathedral-bodegas, thus termed by the British writer and traveller Richard Ford, are buildings exclusively used for the ageing of wines previously obtained and fermented in other buildings (usually in far-houses located the vineyards). The cathedral-cellars have very high, steep, double-pitched roofs supported by tall pillars and rows of arches where the butts are lined up in rows three or four butts high, one on top of the other.

Although the construction of this type of cellar goes back to the end of the 18th Century, it became widespread when Finos and Manzanillas began to be made, at the beginning of the 19th Century. This particular ageing process requires very tall buildings, capable of producing a special microclimate through thermal insulation. In many cases, their construction was financed by the "returning capital" of the Spanish businessmen who came back from Latin America after the colonies gained their independence.

Visits to the Sherry Bodegas

The Jerez Region's impressive bodegas are undoubtedly one of the area's main tourist attractions. A large number of houses in the Denomination of Origin have their own visitor facilities, welcoming both group or individual visits.

The following section provides information supplied by all of the bodegas open to visitors including key features and services, as well as contact information, so that visitors can get in touch directly.

Jerez de la Frontera

Gonzalez Byass

Address: C/ Manuel María González 12 , 11402 Jerez
Phone:956357016 y 956357000
Fax:956357046
E-mail:nacional@gonzalezbyass.es
Web. www.gonzalezbyass.es

Visiting Times:

In Spanish at 11:00, 12:00, 13:00, 17:00 and 18:00.
In English at 11:30, 12:30, 13:30 15:30 16:30 and 17:30.
In German at 12:15 and 16:15.
In French at 13:15.

Visiting Days:

Seven days a week every day of the year except December 25th and January 1st and 6th.

Special Visits:

On Tuesday, Thursday and Saturday at 14:00 In English and Spanish, including aperitifs.

Domecq

Address:C/ San Ildefonso, 3 , 11403 Jerez
Phone:956151500
Fax:956338674
E-mail:jerez@domecq.es
Web. www.domecq.es

Visiting Times:

From 9:00 to 13:00.
Afternoons: Groups only. Minimum 35 pax.

Visiting Days:

Monday to Friday.
Saturday, Sunday and Public Holidays: groups only.

Prices:

Monday to Friday: € 3.61.
Afternoons, Saturday, Sunday and Public Holidays: € 5.41.

Bodegas Maestro Sierra

Address: Plaza de Silos, 5 -11403 Jerez
Phone: 956342433
Fax: 956342433
Web: www.maestrosierra.com

Visiting Times:
At 13:00 to 13:30.
Afternoons by arrangement.

Visiting Days:
Monday to Thursday.
Friday Saturday and Sunday by arrangement.

Harveys

Address: C/ Pintos Muñoz Cebrián, s/n -11401 Jerez
Phone: 956346000
Fax: 956349427
Web: www.domecq.es/ie/bodegas/harveys/harveys.htm

Visiting Times:
From 9:00 to 13:00.
Afternoons Groups only of 35 pax minimum.

Visiting Days:
Monday to Friday.
Saturday, Sunday and Public Holidays: groups only.

Prices:
Monday to Friday: €3.
Afternoons, Saturday, Sunday and Public Holidays: €5.41.

Sandeman

Address: C/ Pizarro, 10 -11403 Jerez
Phone: 956312995
Fax: 956302626
E-mail: the_don@seagran.com
Web: www.sandeman.com

Visiting Times:
Monday and Friday, first visit at 11.00 and last at 15.30
Tuesday and Thursday first visit at 10.30 and last at 15.30

Prices:
Less than 20 pax: €4.15.
20+ pax: €3.25.

Williams & Humbert

Address: Ctra. Nacional IV Km 641.7
(Autovía salida Jerez el Puerto) -11408 Jerez
Phone: 956353406
Fax: 956353403
E-mail: williams@williams-humbert.com
Web: www.williams-humbert.com

Visiting Times:
From 9:00 to 15:00.
Afternoons by arrangement (minimum 8 pax).

Visiting Days:
Open every day of the year.
Saturday, Sunday and Public Holidays: by arrangement (minimum 10 pax).
Special visits:
Equestrian exhibition: Monday and Friday at 12:00.

Prices:
Working days: mornings € 3.91 Afternoons and other days: € 4.36.
Reduced Prices for senior citizens, students, and home-makers:
Working days: mornings € 3.01 Afternoons and other days: € 3.46.

Bodega Villa del Duque

Address: Ctra. Nacional IV Km 641.7
(Autovía salida Jerez el Puerto) -11408 Jerez
Phone: 956353406
Fax: 956353403
E-mail: williams@williams-humbert.com
Web: www.williams-humbert.com

Visiting Times:
9:00 to 13:00.

Visiting Days:
Monday to Saturday. (Minimum 8 pax).

Prices:
Monday to Saturday € 5.11.
Saturday € 5.41.

Emilio Hidalgo

Address: C/ Clavel, 29 -11405 Jerez
Phone: 956341078
Fax: 956320922
E-mail: emidalgo@teleline.es

Visiting Times:
From 10:00 to 15:00 and 17:00 to 19:00 (Reserve first).

Visiting Days:
Monday to Friday.

Prices:
€ 5.

Herederos de Nicolás Martín

Address: Polígono Industrial El Portal C/2 y P/78 -11408 Jerez
Phone: 956237474 - 630010089
Fax: 956143849
E-mail: info@bodegashmartin.com
Web: www.bodegashmartin.com

Visiting Times:
At 12:00 and 14:30.
Other times by arrangement.

Visiting Days:
Monday to Friday.
Saturday and Sunday by arrangement

Prices:
€6.

Bodegas Dios Baco

Address: C/ Medina (Frente a Estación de Autobuses)
Phone: 956333337 / 956345717
Fax: 956333825
E-mail: ventas@bacosherry.com
Web: www.bacosherry.com

Visiting Times:
From 11:00 to 14:30.

Visiting Days:
Monday to Friday.

Prices:
€4.

Complejo Bodeguero Bellavista

Address: Ctra. N-IV (Complejo Bellavista)
Phone: 956319650
Fax: 956319824
E-mail: atencioncliente@grupogarvey.com
Web: www.grupogarvey.com

Visiting Times:
From 9:30 to 15:00.
Afternoons by arrangement.
Saturday and Sunday by arrangement.

Visiting Days:
Monday to Friday.
Saturday and Sunday by arrangement.

Prices:
€3.

Real Tesoro

Address: Ctra. N-IV - Km. 640 - 11408 Jerez de la Frontera

Phone: 956321004

Fax: 956340829

E-mail: visitas@grupoestevez.com

Web: www.reraltesor.com

Visiting Times:

Monday to Friday mornings from 9:30 to 14:00.

Prices:

General price: Monday to Friday mornings €5

Groups (minimum 15 pax): Monday to Friday mornings €4, afternoons €5, weekends and public holidays €6.

Lustau

Address: C/ Arcos 53, 11402 Jerez de la Frontera

Phone: 956341597

Fax: 956347789

E-mail: lustau2@a2000.es

Web: www.emilio-lustau.com

Visiting Times:

10.00 - 13.30

Visiting Days:

Monday to Friday . Public holidays (by arrangement)

Prices:

€6.

Groups : (minimun 15 pax) €5.

El Puerto de Santa María

Terry

Address: C/ Toneleros, s/n 11500 El Puerto de Santa María

Phone: 956857700

Fax: 956858474

E-mail: bodegas@terry.es

Visiting Times:

From 9:00 to 13:00.

Afternoons Groups only. Minimum 35 pax.

Visiting Days:

Monday to Friday.

Saturday, Sunday and Public Holidays: groups only

Prices:

Monday to Friday: €3.

Afternoons, Saturday, Sunday and Public Holidays: €5.41.

Osborne

Address: C/ Los Moros - El Puerto de Santa María
Phone: 956869100
Fax: 956869059
E-mail: comunicaciones@osborne.es
Web: www.osborne.es

Visiting Times:
10:30 in English.
11:00 and 12:00 in Spanish.
12:30 in German.

Visiting Days:
Monday to Friday.
For visits during Public Holidays or at special times, please consult.

Prices:
€ 3.

Bodegas 501

Address: C/ Valdés, 9 - 11500 El Puerto de Santa María
Phone: 956855511
Fax: 956873053
E-mail: brandy501@infonegocio.com
Web: www.bodegas501.com

Visiting Times:
9:00 to 14:00.
Afternoons by arrangement.

Visiting Days:
Monday to Friday.
Saturday and Sunday (by arrangement).

Prices:
€ 3.

Luis Caballero

Address: C/ San Francisco, 32 - 11500 El Puerto de Santa María
Phone: 956851751 - 627569335
E-mail: presidencia@caballero.es
Web: www.caballero.es

Visiting Times:
Visits in English, Spanish, German and Italian by arrangement only for groups of 25 pax plus.

Visiting Days:
Tuesday to Saturday.

Special Visits:
Includes a visit to San Marcos Castle.

Prices:
€ 6.

Bodegas Grant

Address: C/ Bolos, 1 y 3 - 11500 El Puerto de Santa María
Phone: 956870406
E-mail: info@bodegasgrant.com
Web. www.bodegasgrant.com

Visiting Days:

Monday to Friday by arrangement. Please ring 956 870 406 Saturday no appointment needed.

Gutierrez Colosía

Address: Avda. Bajamar, 40 - 11500 El Puerto de Santa María
Phone: 956852852
Fax: 956542936
E-mail: info@gutierrez-colosia.com
Web. www.gutierrez-colosia.com

Visiting Days:

Every Saturday at 13:30.

Lunch accompanied by a Flamenco show can be arranged.

Prices:

€3.

For group prices please consult.

Sanlúcar de Barrameda

Gaspar Florido Cano

Address: C/ Santa Brígida s/n - 11540 Sanlúcar de Barrameda
Phone: 956360124
Fax: 956360124
E-mail: bodega@manzanillasanlucar.com
Web. www.manzanillasanlucar.com

Visiting Times:

Small groups by arrangement.

Visiting Days:

Small groups by arrangement.

Barbadillo

Address: C/ Luis Eguilaz, 11 - 11540 Sanlúcar de Barrameda
Phone: 956385500 / 956385521
Fax:956385501
E-mail:barbadillo@barbadillo.com
Web. www.barbadillo.com

Visiting Times:
Barbadillo Museum of Manzanilla: 11:00 - 15:00.
Visits to Cellars: 12:00 and 13:00.

Visiting Days:
Barbadillo Museum of Manzanilla: Monday to Saturday.
Visits to Cellars: Monday to Saturday.

Prices:
€3 (including a guided visit and wine sampling).
Groups please consult.

Hijos de Rainera Pérez Marín, S.A.

Address: C/ Misericordia, 1 - Sanlúcar de Barrameda
Phone: 956319564 - Ext. 16 - 605280284
Fax:956319869
E-mail: laquita@laquita.com
Web. www.laquita.com

Visiting Times:
12:30.

Visiting Days:
Monday to Friday by arrangement.

Prices:
Groups please consult.

M. Gil Luque , S.A.

Address: Ctra. de Lebrija, Km. 3 Viña "El Telégrafo"
Phone: 956319564 - Ext. 16 - 605280284
Fax:956319869
E-mail: laquita@laquita.com
Web. www.laquita.com

Visiting Times:
12:30.

Visiting Days:
Monday to Friday by arrangement.

Prices:
Groups please consult.



JEREZ
SHERRY XERES
MANZANILLA
DENOMINACIONES
DE ORIGEN

Jerez-Xeres-Sherry

Consejo Regulador de las Denominaciones de Origen
Jerez-Xérès-Sherry, Manzanilla-Sanlúcar de Bda. y Vinagre de Jerez

Consejo Regulador

The Origins of the Consejo Regulador

The Regulatory Council of the "Jerez-Xérès-Sherry", "Manzanilla - Sanlúcar de Barrameda" and "Vinagre de Jerez" Denominations of Origin was the first of its kind to be established in accordance with the Spanish wine Law of 1933. It is therefore the oldest wine Regulatory Council in Spain.

However, throughout history Jerez's local winegrowing industry has constantly sought ways of protecting, monitoring and promoting the quality of its wines.

Time passed and on August 12th 1483 the Statutes of the Raisin and Grape-Harvesters' Guild of Jerez were passed. These statutes regulated the details of harvesting, the characteristics of the butts, the ageing systems and trading practices.

The 19th Century saw Sherry become a universal wine. However, this fame inevitably attracted speculators and unscrupulous dealers. Imitations, fraudulent practices and the improper use of the name of Sherry for wines that were not produced in the Jerez Region became a major reason for concern for all Sherry producers.

Not only Sherry suffered from this problem; it affected other quality products in various European Regions. This led in 1878 to the celebration of the first International Conference on Trade Marks which was attended by a large group of Jerez winegrowers. One of the Conference's presentations prepared the ground for the establishment of the International League for the Protection of Industrial Property.

A few years later in 1883 the League held its first meeting in Paris where a large number of European countries reached agreements to protect specific geographical names for products. This might be said to be the birth of the Denomination of Origin concept.

But another eight years had to pass until, in 1891, the Jerez Denomination of Origin was completely protected. The exact date was April 14th when thanks to the Madrid Convention, the intentions and agreements declared in Paris finally became International Law.

However, the concept of Denomination of Origin was still a new element in International Law and as a result its efficiency and application was very poor. Jerez winegrowers continued to work ceaselessly to protect the product name. In 1924 the Spanish government headed by General Primo de Rivera granted the town of Jerez ownership of the collective JEREZ trademark for the benefit of growers, producers and traders in fortified wines who were established in the city.

Finally, during the Spanish Second Republic, Article 34 of the Wine Law passed on May 26th 1933, gave legal status to what for centuries had been a goal for the entire Jerez Region: the Denomination of Origin "Jerez-Xérès-Sherry". Local winegrowers and bodegas immediately put this long-awaited law to work and so the Regulatory Council (Consejo Regulador) of the Denomination of Origin was established by Law on September 15th 1933, its first session being held on August 3rd 1934.

The hard work of those involved as well as their expertise in the matter meant that the Denomination Council's first regulations were published on January 19th 1935. This text was the basis for many other Denominations created in Spain over the following years. Moreover as the Madrid Gazette clearly expressed in its issue dated April 29th 1935 (nº119) The Regulatory Council of the Jerez-Xérès-Sherry Denomination of Origin "is the first [Regulatory Council] to be established in accordance with the provisions of the Wine Law " thus making it the Oldest Regulatory Council in Spain.

The Functions of the Regulatory Council

The Regulatory Council of the "Jerez-Xérès-Sherry", "Manzanilla - Sanlúcar de Barrameda" and "Vinagre de Jerez" Denominations of Origin is a Public Law Corporation which, in the pursuit of its administrative duties, acts as a decentralised body of the Andalusian Regional Government's Ministry of Agriculture and Fisheries

The Consejo Regulador is the highest form of representation for the Sherry Industry.. The institution's plenary council is made up of 21 members, 18 of whom are elected by all of the individuals and companies registered in the Denomination of Origin every four years: nine "vocales" representative of the producers and nine of the "bodegas".

Once they have been elected to the plenary council, the 18 "vocales" (members of the Consejo Regulador) elect a President, whose official nomination is made by the Junta de Andalucía -the Andalusian Regional Government. As well as the elected members, plenary meetings are also attended by representatives from the Regional Government and also by the Secretary General of the Regulatory Council.

The different tasks undertaken by the Regulatory Council, as described in the Denomination's Regulations, fall into three fundamental categories:

- to guarantee the genuine origin and quality of the products protected by the Denomination of Origin
- to act as custodians of the Denomination of Origin, its name and heritage
- to promote and divulge the products of the Denomination of Origin

Quality Control

One of the tasks of any Regulatory Council is to monitor quality control and to guarantee the Origin of the protected products. Therefore the Regulations of the Consejo Regulador provide for a series of obligatory rules that regulate every aspect in the production process, beginning in the vineyards and only finishing when the wine is delivered to the consumers.

In order to guarantee the product's Origin and quality, the Council has a system of stepped control procedures in place.

-First, a wide range of rules concerning the vineyards and cultivation practices.

-Second, a system for monitoring the production, ageing and dispatch bodegas.

-Finally, there is a series of rules concerning the product itself.

The first link in our production chain is the earth, the vineyards and cultivation practices.

Vineyard registration.

In order for the grapes and their resulting must to qualify as suitable for the production of Sherry, the vineyard must first be entered in the Regulatory Council's Register. This Register subdivides the Region into two areas as a function of where the vineyards are located, the soil's physical and chemical composition and its climatological characteristics. Those areas whose conditions are ideal for producing superior quality wines make up "Jerez Superior" which at present make up 80% of the total area of registered vineyards.

Varieties.

The varieties of grapes used must be Palomino de Jerez, Palomino Fino and Pedro Ximénez. Moscatel, or Muscat, grapes are allowed, but only to produce Moscatel wine.

Cultivation Practice Controls

As well as defining the types of grapes used for the production of Sherry and Manzanilla, the Regulations specify that cultivation practices must be "those which favour the highest quality."

These practices stipulate that pruning must be carried out in the traditional Jerez "stick and thumb" method. Moreover, they also detail and control the harvest, under the specific Harvesting Rules. These Rules establish everything from the chemical parameters that the grapes have to meet to the way in which they are picked, transported, and pressed as well as the production level per hectare. Not only do these regulations guarantee the grapes' Origin but also their quality and the quality of the resulting must.

Harvesting Control

During the harvest, the Regulatory Council organises a wide range of monitoring and overseeing activities including the checking of each and every grape transport going to the Denomination-registered wine presses.

Grape deliveries are quantified and their degree of maturity and health are checked to ensure that they fulfil the Council's Regulations and Harvesting Rules.

Once the harvest is over, the corresponding measurements and qualification of the musts as being suitable for producing Sherry wine are carried out.

As in the registration of vineyards, there are two well-defined areas in the production of wines.

The Ageing Area

The towns of Jerez de la Frontera, El Puerto de Santa María and Sanlúcar de Barrameda constitute the "Zona de Crianza" of the Denomination of Origin. Only in these three towns can Sherry be aged and only from bodegas located in any of these towns can Sherry be shipped. In the case of the Denomination "Manzanilla - Sanlúcar de Barrameda" the ageing of the wine needs to take place in the town of Sanlúcar.

All firms included in the Consejo's registers of Bodegas de Crianza y Expedición and Bodegas de Crianza y Almacenado are therefore located in the so-called "Ageing Area".

The Production Area

The remaining territory in the Jerez Region not included in the Ageing Area is called the Production Area ("Zona de Producción"). Those bodegas located in this area produce must which is then transferred to the bodegas in the Ageing Area, where it is sprinkled gently into the nursery butts. They can also produce their own wines using the name of the place where they are located.

The Consejo Regulador permanently monitors all movements of must, wines, grape spirit and other wine products that are used by the different registered companies.

Moreover each and every bodega undergoes periodical inventory controls in order to guarantee that the stocks declared by the companies tally with the real volumes of wine in the nurseries.

Finally, the Regulatory Council also plays an important role at the end of the winemaking process, guaranteeing the quality of the wines before they arrive in the marketplace.

The Council's inspectors take samples of wines and vinegars from each registered bodega and they are analysed in the Estación de Viticultura y Enología de Jerez laboratory as well as being sampled in the daily tasting which takes place in the Regulatory Council's tasting rooms.

Only after passing all of these exhaustive tests can the product in question's Origin be guaranteed and the Regulatory Council's stamp be awarded.

Historical Denominations of Origin

The Jerez-Xeres-Sherry Denomination of Origin belongs to the International Forum of Historical Denominations of Origin along with the following:



Oporto: www.ivp.pt



Borgoña: www.bivb.com



Burdeos: www.vins-bordeaux.fr



Champagne: www.champagne.fr



Cognac: www.bnic.fr



Rioja: www.riojawine.com



Barolo: www.barolo.net

Contact us

For further information on any aspect of Sherry wines or the registered bodegas, please contact the Consejo Regulador de las Denominaciones de Origen "Jerez-Xérès-Sherry, "Manzanilla-Sanlúcar de Barrameda" y "Vinagro de Jerez".

Postal address:

Avenida Alcalde Álvaro Domecq, nº 2
11405 Jerez de la Frontera (Cádiz)
Spain.

Telephone: +34 956 332 050

Fax: +34 956 338 908