

BEGINNER FORTIFIED WINE PRODUCTION

SHERRY Job Aid



Sherry	Description	Variations
Fino Sherry	<p>Fino Sherry is made from the Palomino grape alone. Its unique flavor and aroma is derived from the biological action of flor and controlled oxidation. It is one of the least acidic and most aldehydic wines in the world with a taste that is very similar to roasted almonds.</p>	<ul style="list-style-type: none"> • Palma: the most delicate of Finos • Entre-Fino: a Fino lacking in delicacy • Palma Cortada: a more robust Fino, leaning toward Amontillado in style <p>Pale Cream Sherry: a Fino sweetened with dulce de almibar</p> <ul style="list-style-type: none"> • Fino-Amontillado/ Amontillado-Fino: as the flor thins and dies, the wine picks up body, a richer, nuttier nose, and more intense flavors, morphing from Fino-Amontillado into Amontillado-Fino
Manzanilla Sherry	<p>A Manzanilla Sherry is a type of Fino that has biologically aged in contact with flor. It is particularly aromatic due to the predominance of the yeast <i>S. Beticus</i> in the velo.</p> <p><i>S. Beticus</i> characteristically thrives in the cooler, more humid, maritime climate of Sanlúcar de Barrameda; thus, Manzanilla Sherries can only be made from butts aged in this town. It tastes like salted, roasted almonds.</p>	<ul style="list-style-type: none"> • Manzanilla Pasada: a Manzanilla that has lost its flor and matures in direct contact with the air for a short to moderate period of time • Manzanilla Amontillado: a Manzanilla that has lost its flor and matures for a prolonged time in direct contact with air

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Amontillado Sherry	<p>An Amontillado sherry begins its life as a Fino. After the flor dies, this Sherry spends considerable time aging in direct contact with the air deepening in color, filling out in body and picking up more pronounced maderized aromas and flavors. Its flavor profile is often likened to roasted hazelnuts.</p> <p>You will note that the only difference between an Amontillado and a Manzanilla-Amontillado is that the Manzanillas are aged in Sanlúcar de Barrameda. Otherwise, the process is the same.</p>	<ul style="list-style-type: none"> • Pale Cream Sherry: an Amontillado sweetened with vino dulce or dulce de almibar • Medium Sherry: an Amontillado sweetened with vino dulce
<p>Palo-Cortado is an extremely rare Sherry. The aging is all physiochemical—no flor. It has the aroma of an Amontillado, without having had any contact with film yeast, yet the flavor and color of an Oloroso. Few soleras of Palo Cortado have been maintainable since the phylloxera epidemic, and it is uncertain as to why. Palo Cortado tends to lose its ability to straddle the gustatory middle-road between the two Sherry styles and degenerates into a full-blown Oloroso, now that the vines are grafted onto American rootstocks.</p>		
Oloroso Sherry	<p>Oloroso Sherry is aged through the pure physiochemical process of oxidation. An Oloroso changes in color from light to dark brown as it ages, increasing in body, alcohol and aroma. Glycerin gives a perception of sweetness to an otherwise dry wine. Olorosos taste like toasted pecans.</p>	<p>(all sweetened)</p> <ul style="list-style-type: none"> • Cream/Milk Sherry: A British favorite, originating in the town of Bristol • Brown Sherry: a very dark, sweet Sherry; a blend of Raya, Oloroso, vino de color and vino dulce • Pajarete: an extremely sweet form of Brown Sherry • East India Sherry: a form of Sherry whose flavor profile simulates that created by the bygone practice of placing Sherry into the holds of sailing ships as they traversed the tropics. The heat and the movement of the ship concentrated flavors and matured the wines more quickly.
Raya Sherry	<p>Rayas are aged through the pure physiochemical process of oxidation. They are similar to Olorosos in flavor, but have less delicate aromas.</p>	<ul style="list-style-type: none"> • Rayas Olorosos: a better, less coarse Raya • Rayas Finas: a lighter-styled Raya

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PORT Job Aid

Bottle-Aged Port

Port Type:	Blend of:	Filtered/ Fined?	Aging Regimen	Of Note:
Vintage (ruby)	Grapes Vineyards	No; it will throw a crust.	2 yrs in cask	Takes 10 yrs or more to mature.
Single Quinta Vintage (ruby)	Grapes	No; it will throw a crust.	2 yrs in cask	Takes 10 yrs or more to mature.

Wood-Aged Port

Port Type:	Blend of:	Filtered/ Fined?	Aging Regimen	Of Note:
Simple Ruby	Grapes Vineyards Vintages	Yes; no Crust	3 yrs in cask	
Simple Tawny	Grapes Vineyards Vintages	Yes; no crust	3 yrs in cask	
Late-Bottled Vintage (LBV) (ruby)	Grapes Vineyards	Optional	4-6 yrs in cask	Filtered LBVs receive a T-cork; unfiltered LBVs receive a driven cork. This is a single vintage port, bottled late.
Vintage-Character (ruby)	Grapes Vineyards Vintages	Yes; no crust	4-6 yrs in cask	This is NOT a vintage port. It is a blend of several.
Old Tawnies	Grapes Vineyards Vintages	Yes; no crust	10-40 yrs in cask	
Colheita (tawny)	Grapes Vineyards	Yes; no crust	7 yrs minimum in cask, can stay up to 10-50 yrs in wood	This single-vintage tawny is the rarest of all port.
White	Grapes Vineyards Vintages	Yes; no crust	3-4 yrs in cask	There are two styles: Dry: 3% RS Normal: 6% RS

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MADEIRA Job Aid

Types Of Madeira

Type of Madeira	Sugar Level	Flavor Characteristics
Sercial	Dry; .5-1.5% RS	Almonds
Verdelho	Semi-Sweet; 1.5-2.5 % RS	Smoky
Bual	Sweet; 2.5-3.5 % RS	Raisin-like
Malmsey	Very Sweet; 3.5-6.5% RS	Nutty grapiness

Madeira Classifications

Type of Madeira	Age	Type of Estufa	Type of Aging	Bottle age?	Grape Varieties	Of Note:
Granel	18 mo	Tank	Bulk	None	Tinta Negra Mole	Represents 40% of the island's production
Finest	3-yrs	Tank	Bulk	None	Tinta Negra Mole	
Reserve	5-yrs	Tank	Bulk	None	Tinta Negra Mole	Some of the wine may have spent time in cask
Special Reserve	10-yrs	Cask	Cask	None	Noble Grape Varieties	
Extra Reserve	15-yrs	Cask	Cask	None	Noble Grape Varieties	
Vintage	20-yrs	Cask	Cask	2-yrs	Noble Grape Varieties	Made from one vintage