

F. PAUL PACULT'S

# SPIRIT JOURNAL

THE QUARTERLY INDEPENDENT GUIDE TO DISTILLED SPIRITS, BEERS AND WINES

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## Pedro Romero *Aurora* Manzanilla Extra Dry Sherry

\*\*\*\* / Highest Recommendation

One of the darkest Manzanilla colors I've ever seen; it's a pale gold / straw yellow and ideally pure. Smells of wet earth, damp soil, and limestone in the initial whiffs after the pour; further time in the glass stimulates leathery and garden type aromas that serve the entire bouquet well; anything but effusive; delicate and dresses to the nines. Entry is intensely sour yet simultaneously biscuity; midpalate is firm, chalky, and concentrated on baked bread tastes that are long and more off-dry than dry lasting deep into the refreshingly tart, lush, and elegant aftertaste. A quintessential Manzanilla. I'm a believer.  
Wow. June, 2009

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