

F. PAUL PACULT'S

SPIRIT JOURNAL

THE QUARTERLY INDEPENDENT GUIDE TO DISTILLED SPIRITS, BEERS AND WINES

Pedro Romero Manzanilla Extra Dry Sherry

****** / Highly Recommended**

Pale, tarnished silver / oyster color with excellent clarity. Delicate aromas of stone / shale, parchment, and damp earth dominate in the first sniffings; aeration brings out a dried yellow fruit quality (dried banana) that's a touch salty but totally captivating. Light, almost ethereal in the entry that's lean, even austere, in its bone dryness; midpalate maintains the austerity of the entry, adding seriously nice flavor notes of bread dough, baker's yeast, and a very subtle touch of saltiness. Very crisp, clean, and tangy. June, 2009

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