

F. PAUL PACULT'S

SPIRIT JOURNAL

THE QUARTERLY INDEPENDENT GUIDE TO DISTILLED SPIRITS, BEERS AND WINES

Pedro Romero Medium Oloroso Sherry Medium Rich

***** / Recommended**

Full-out topaz / medium amber hue; ideal clarity. Smells delicately of black raisins, citrus peels, and candied almonds; six more minutes of exposure to air bring out nicely rounded scents of trail mix, toasted nuts, spice cake, and fruitcake. Entry is pleasingly sweet / sour, plummy, and for its category, delicate; midpalate is mildly spicy, pruny / plummy, and hits the right balance of acidity and fruity ripeness. It concludes medium-long, suddenly sour (spiced sour apple), and tasty. June, 2009

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