

Delgado Medium Dry Amontillado Sherry



Wine Ratings:

88 Points – Wine Enthusiast
88 Points Best Buy – Tastings Magazine
87 Points – Wine Spectator

Bodegas Delgado Zuleta -- Bodegas Delgado Zuleta was founded in 1744 by Don Francisco Gil Ledesma y Sotomayor. The bodega is still a small boutique bodega, located in the coastal village of Sanlucar de Barrameda, at the mouth of the Guadalquivir River on the Atlantic coast. The bodega acquired several smaller bodegas over the years and consolidated its facilities in its present location in 1998. This geographic location within the village allows the bodega to take maximum advantage of the humidity, the trade winds from the Atlantic, and the village's unique microclimate.

Medium Dry Amontillado – Medium Dry Amontillado sherry is produced by blending Dry Amontillado with Pedro Ximenez to a blend ratio of about 80/20. While the Dry Amontillado is an aficionado's amontillado, the slight sweetness of this Medium Dry Amontillado offers an interesting alternative. The Atlantic influence and Sanlucar's unique microclimate combine to increase the acidity, which helps carry the flavor through the long finish.

Appellation: Jerez, Xeres, Sherry

Composition: Palomino and Pedro Ximenez

Soil: Albariza – 85% limestone; balance: sand and clay

Agging: Approximately 12 years in the Solera system
Barrel: American white oak, 600 liter size

Alcohol: 17.5%

pH: 3.27

Description: Amber color, slight hazelnut and caramel bouquet and flavor; slightly sweet, medium body; long finish

When to serve: During the meal or after the meal as a dessert wine

How to serve: Room temperature

Appropriate foods: Mushrooms, split pea soup, pork, chicken, turkey, veal, Cornish game hen, duck

Store after opening: Tightly corked and refrigerated will keep almost indefinitely

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Region: The sherry region is located on the Atlantic coast in southern Spain. The region is bounded by 3 cities forming a triangle, known as 'The Sherry Triangle'. The cities are Sanlucar de Barrameda, El Puerto de Santa Maria, and Jerez de la Frontera; the first two cities are on the coast and the third is about 20 miles inland. According to the Roman historian, Avienus, vines already existed in the region around the 5th century B.C. The Phoenicians recognized the potential of the Palomino varietal and developed sherry about 4,000 years later. Sherry has been produced continuously for the past 3,000 years. The region has mild winters and very hot summers that are cooled and moistened by Atlantic breezes. The chalky soil, called 'Albariza' (Spanish for 'white as flour') is permeable and able to retain moisture from the rain in the springtime through the long, very hot summer.