



# What is Sherry?

Sherry is a fortified wine from the Jerez region of Spain, where the primary grape is Palomino. While the wine ferments, a layer of yeast called flor is allowed to form on top of the wine, protecting it from spoilage and oxidation (although most Sherries are made in an oxidative style). By consuming sugars, glycerin and volatile acidity, the flor renders the wine stable, very dry and very fresh. The flor deeply enriches the wine's flavors, aromas and complexity. Most Sherry is then aged in a solera system, in which vintages are blended together to ensure the consistency of the final product. One of the great misconceptions about Sherries is that they are sweet. In fact, the vast majority of fine Sherries are bone dry, and are therefore incredibly versatile with food. Let's dig a little deeper.

## Fino

The lightest style, very brisk, sometimes pleasantly bitter and lean. Its aging, from around three to six years (blend average), takes place entirely under flor, largely shielding it from oxidation; most Finos range in alcohol from 15 percent to 17 percent.

## Manzanilla

Usually made in the Fino style, but the location of the bodegas, near the sea, give it a distinctive regional character, with bright sea salt and citrus notes. When left to age at length, usually at least a decade, it is called a Manzanilla Pasada, Amontillada or Olorosa.

## Amontillado

Begins life as a Fino, but after some time, typically five or six years, the flor dies or is killed by an additional fortification, and is filtered out. The wine then continues aging oxidatively. This style picks up notes of walnut, bitter almond and dried orange and is generally bottled at 16 percent to 20 percent alcohol.

## Palo Cortado

A rare style, often showing remarkable range, with woody, dried fruit, nut and spice flavors mixed together. Traditionally, this starts as a light, fresh wine destined for Fino, but loses its flor to an early death in the first year of development; it is then fortified again, and ages oxidatively.

## Oloroso

The boldest of the Palomino-based Sherries, offering hazelnut, dried citrus and spice notes; ranges from 17 percent to 22 percent alcohol. This wine spends little or no time under flor before its initial fortification and oxidative aging. Technically dry, Olorosos may taste sweet from high glycerin content.

## Pedro Ximenez

Dark brown in color, this dessert style is named for the grape type that is used. Grapes are left in the sun to raisin prior to fermentation, and the resulting wine shows exotic notes of date, raisin, Christmas pudding and toffee.

## Cream

This is an Oloroso that has been sweetened with Pedro Ximénez. These typically show thick texture and dark, raisined and toffee flavors.

**'If penicillin can cure those that are ill,  
Spanish sherry can bring the dead back to life.'**

**-Alexander Fleming**



# LA CIGARRERA

Bodegas La Cigarrera is located in the heart of Sanlúcar de Barrameda. This almacenista began operations in 1758, and cellar master Ignacio Hidalgo began bottling his own Manzanilla in 1997. Ignacio is a ninth-generation cellar master, whose family's wines were previously sold to famous Sherry houses, including Lustau, for bottling. La Cigarrera refers to the cigarette/tobacco women who used to sell on the sidewalks of Sanlúcar. It is a tribute to the pride, beauty, and history of this town. The key to the quality of La Cigarrera is the exceptional raw materials and the location of the winery. La Cigarrera Manzanilla is produced exclusively from vineyards in the Jerez Superior Denomination of Origin. Only wines aged in Sanlúcar de Barrameda are labeled as D.O. Manzanilla. The unique microclimate of Sanlúcar de Barrameda creates a very special "flor", or yeast, that grows year-round on the wines, protecting them from the atmosphere. Hence, the wine goes through what is termed a "biological aging," with the wine aging and breathing through this layer of yeast. This growth is actually affected by subtle differences in location within the town. La Cigarrera is located in the ideal center with proximity to the ocean, giving the wine its distinctive character.

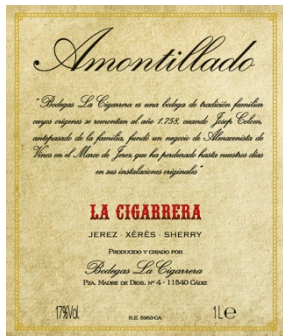


**La Cigarrera Manzanilla** **12/375L** **\$12.50 | \$150.00**

'8 Bottles to Try' -Liquor.com

*"This briny Manzanilla sherry oozes with flavors of citrus, tea leaves, dried herbs, sea spray and almond skin. Sip it chilled with seafood croquettes or a variety of cheeses."*

100% Palomino. Manzanilla is a style of Fino Sherry from the town of Sanlúcar de Barrameda. Solera aged for 4 years. The unique climate of this town enables a very special flor to grow year-round and create an especially delicate Sherry reminiscent of the ocean. Vibrant and fresh with aromas of yeasts and salinity. The wine on the palate is rich and substantial with a long finish. La Cigarrera Manzanilla should be served cold (45°F). Manzanilla is best when served fresh so check the lot number on the back label to ensure freshness.



**La Cigarrera Amontillado** **6/1L** **\$34.20 | \$205.20**

This Amontillado is a minimum of 6-years-old. Produced from the palomino grape variety, it is fortified with the addition of vinous alcohol up to 17%. It spends the first four years of its élevage under flor and a further two years aging oxidatively. La Cigarrera is produced exclusively from vineyards in the Jerez Superior Denomination of Origin. They are located in the original bodega from 1891 in the Plaza Madre de Dios in the Barrio Bajo (lower part) subzone of Sanlúcar de Barrameda, possessing some of the oldest casks in town. Intense and fine with fruit notes of orange peel, golden raisins intermingling with saline and balsamic notes. Almonds, walnuts and light herbal notes throughout. Finishes long and fine.

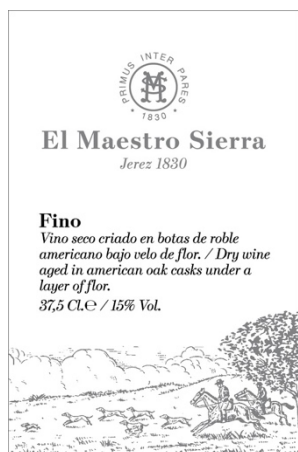


# EI MAESTRO SIERRA

## ‘Top 100 Winery’

-Wine&Spirits Magazine 2017

In 1832 the master carpenter José Antonio Sierra founded El Maestro Sierra. As one of the top coopers in the area, José Antonio was the person who made the barrels for all of the big Sherry houses. After years of making barrels for everyone else, he came to the conclusion that he could produce Sherries that were better than what the big Sherry houses were cranking out, so he went about opening up his own little winery. This little up-start Sherry producer was not welcomed in world of nobility-owned Sherry houses and so the local gentry did everything they could to stop him. Fortunately, the quality of his sherry prevailed over their efforts and José Antonio Sierra became one of the top Almacenistas (stockholders) of high quality Sherries. Poking fun at his struggle, the label depicts an allegorical fox hunt with the nobles hunting El Maestro Sierra’s fox. El Maestro Sierra was passed down through the family and protected by the legendary Doña Pilar Pla Pechovierto from 1976 until her passing in 2020. She was a brave and resolute woman who inherited the business after the early death of her husband, Antonio Borrego. Pilar managed to drive the business forward despite the prevailing machismo of the time. El Maestro Sierra became the first and is still one of the few bodegas run entirely by women. When her husband passed away in 1976, she resisted the intense pressure to sell and kept the winery going through tough times by selling wines to the locals in jugs. In 1997, while the men were away from the Consejo Regulador, she was stealthily able to obtain the first bottling permit for an almacenista house, which was forbidden until that point. Because the wines have remained virtually unmoved due to the slow business in the following decades, the stocks at El Maestro Sierra are some of the oldest and most undisturbed in Jerez. The tradition is continued by Pilar’s daughter and current owner, Dr. Carmen Borrego Pla, and capataza Ana Cabestrero; aided by long-time-family-friend and consultant master capataz, Paco Salas.



### El Maestro Sierra Fino

12/375L

\$13.70 | \$164.40

100% Palomino. Aged for 6 years in solera and then bottled straight off the lees with only a minimal cold stabilization. Yeasty and doughy notes with hints of brine. The palate is dense and full with bright fruit and a salty component. El Maestro Sierra Fino should be served chilled (45°F). Fino is best when served fresh so check the lot number on the back label to ensure freshness.

**93 Points – Wine&Spirits** – *“This has the unmistakable delicacy and softness of El Maestro Sierra’s house style. Aged under the veil of flor for four years, it has strong acidity, a deliciously abrasive texture reminiscent of the albariza soils and a spicy finish that invites you to drink the whole bottle with a plate of pescaito frito.”*

# MANUEL ARAGÓN

Bodega Manuel Aragón is a historic bodega and family winery founded in 1795, firmly rooted in the traditional, working-class Sherry culture of Chiclana de la Frontera. The region has been a longtime producer of grapes destined for Sherry production, with Palomino vines growing in the sandy, chalky plains. Much of the region belongs to Cádiz Bay Natural Park and Sancti Petri Marshes nature reserve. The region is an important migration route for birds, with pine, olive, oak, and chaparral trees playing a prominent role in the landscape.

The story of Manuel Aragón is that of a fierce defender of the historical culture of the region and its quality, handcrafted wines. As of the time of writing in 2022, winemaking in Chiclana has dwindled, dropping from a historic high of over 80 wineries in the 19<sup>th</sup> century, to just three wineries and 200ha of vineyards planted only in the best Pagos. The Manuel Aragón winery

exemplifies and defends the region's historical roots, fighting against the tide of condominiums, golf courses, and windmills that are changing the landscape of the Costa del Luz vineyards. Chano Aragón, the current winery head and oenologist is a direct descendant of its founder Pedro Aragón Morales, who established the bodega in the Callejón de Jerez, the heart of Chiclana.



The secret to quality that sets Manuel Aragón apart from most of the wineries in the Sherry region begins with the unique fact that they own 9ha of their own vineyards, which viticulturist Juan Manuel Tocino farms organically. Utilizing a traditional method to fertilize their vineyards, they recycle the pomace produced from winemaking back into the soil after the grapes have been pressed. Manuel Aragón has vineyards located in the Pagos Campano, Cañadillas and Marquesado. In contrast to the prevailing system in Jerez, with intermediary winemakers farming grapes and fermenting base wines (called mosto) in processing bodegas and then selling their mosto to the more well-known aging bodegas for aging, labeling, and sales, Manuel Aragón controls the entire process by making their own base wine before aging in their solera. Owning vineyards and producing mosto is very rare in the region.

Tradition guides everything at the bodega, including the relationship with Chano's cellar master and primary craftsman, Javi, who comes from a long line of almacenistas. The pair are the third generation in a row to work together, with their fathers and grandfathers having worked together to produce Manuel Aragón. Historically, since their wines could not properly carry the stamp of approval from the Consejo Regulador to be called Sherry, they regularly had to sell a portion of their wines for bottling elsewhere to keep the bodega alive. "Our whole lives, we've been making wine for the exporters of Jerez," Chano explains. But with the historical decline of Sherry sales, the bodega learned how to work independently and share their wines directly with the world. Now, with the Consejo Regulador's recent changes to their labeling regulations, Chano and Javi's wines can finally carry the D.O. Jerez-Xérès-Sherry label. This recognition is long overdue as this historic bodega produces some of the region's most overlooked wines. The time is right for Bodega Manuel Aragón to shine

## El Neto

BODEGA DE ZONA DE PRODUCCIÓN  
JEREZ - XÉRÈS - SHERRY



AMONTILLADO  
CHICLANA DE LA FRONTERA

MANUEL ARAGÓN

## El Neto Amontillado

During harvest, grapes are hand-picked in small baskets, directly pressed, and then fermented spontaneously with native yeasts in stainless steel at low temperature. After fortification to 15% ABV with neutral grape spirits, Amontillado El Neto spends five years aging biologically under a continuous veil of flor in very old barrels in a bodega located just 800 meters from the Gulf of Cádiz. The wine is then fortified to 18% and aged a further 12 years oxidatively. Manuel Aragón runs the scales in the traditional way, moving the wine through the solera manually, without mechanical pumps, utilizing gravity and the traditional tools of the canoa, jarra, sifón, and rociador. It is cold stabilized and very lightly fined with bentonite before bottling. Serve slightly chilled, between 50-60oF in a wine glass.

**Organic, Vegan!**