## **SHERRY DESCRIPTIONS**

TYPE	DESCRIPTION	TASTING NOTES
FINO	Dry. Made using the influence of <i>flor</i> in all layers of the solera.	Pale in colour, light dry and clean on the palate.
MANZANILLA	A Fino that has been aged in a bodega in the seaside town of Sanlucar.	Same as Fino but with a distinct saltiness.
AMONTILLADO	A true Amontillado is an aged Fino or Manzanilla and is generally never cheap. Commercial Amontillados are generally blended with some components of younger Finos and/or Olorosos, and are sweetened to medium or medium-dry.	Slightly higher in alcohol than a classic fino. Browny -yellow in colour and dry, with intense nutty flavours.  (Most Amontillados on the British market have been sweetened.)
PALO CORTADO	A very rare style of sherry. A wine originally selected to become a Fino but fails. The resulting wine is similar to an Amontillado, but, on the palate, has the full body of a dry Oloroso	Similar to an Amontillado but full bodied on the palate like a dry Oloroso.
OLOROSO	A full bodied sherry that in many cases have been sweetened with a hint of PX.	Full –bodied, russet-coloured dry wine.
PEDRO XIMENEZ (PX)	The finest dessert wine of Jerez, produced from sun-dried grapes, producing very concentrated flavours.	Concentrated flavours of grapes, raisins and dried figs. Very dark almost black, and extremely sweet.
CREAM	An Oloroso sweetened with PX	Sweetened Oloroso
PALE CREAM	A Fino that has been sweetened by the addition of concentrated grape juice.	Sweetened Fino
AGE- DATED SHERRIES	In order to enable us to distinguish the difference between the very old, complex sherries, and those that are blended to create a certain style at the lowest possible price. The categories created were VOS- (Very old Sherry) Minimum average of 20 years VORS-(Very old rare sherry) Minimum average of 30 years Also 15 year old and 12 year old are available.	All of these categories apply to Amontillado, Palo Cortado, Oloroso, and PX styles.