



ALEXANDRO Fino Sherry



REGION/ ORIGIN	Andalusia / Cádiz Jerez de la Frontera	WINEMAKER	Fermin Hidalgo
VARIETALS	100% Palomino Fino	WINERY PARTNER	Hidalgo La Gitana
ALCOHOL	15%	VINEYARD(S)	El Cuadrado & Pastrana
FERMENTATION	Stainless steel Indigenous yeasts	AGE OF VINEYARD(S)	30 – 70 years old
FORTIFICATION	Neutral grape spirit to 15%	SOIL TYPE	Albariza – chalky clay
TYPE OF AGING	Biological (under flor)	ELEVATION	100 meters
AGING SYSTEM	Solera y Criaderas Very old American barrels	FARMING METHODS	Sustainable / Organic (not certified)
FILTER/FINING	Yes	AVERAGE TIME AGING	3 years
TOTAL SULFUR/ RS	16 mg/l <2 g/l	BARREL INFORMATION	550 – 800 liters ~ 100 years old
TOTALACIDITY	4.35 ph		

Alexandros is the Ancient Greek form of Alexander, the first to set out and establish the Mediterranean Also named after Estebe Salgado's brother Alex – this Sherry was born from both the ancient and the new

Alexandro was created to fill a niche in the market of Sherries that is really meant to introduce this incredibly complex beverage to a range of wine consumers that have yet to find a passion for the wonderful world of Sherry. Estebe Salgado is from San Sebastian, Spain, but has lived in the Washington DC area since college and started a Spanish wine import company called Tradewinds Specialty. This quickly led to a close relationship with the famous Hidalgo la Gitana Sherry house of Sanlucar de Barrameda. In 2010 he partnered with them to create the Alexandro brand, focusing on a fresh and approachable style that is higher in acidity, a fantastic fit for cocktail programs, and at a sensational value that still gives everything this famous winery has to offer. Hidalgo is focused on the entire production of their Sherry from start to finish, beginning with very sustainable practices and organic farming of their own fruit, natural ferments for the base wines, as well as aging in their century-old barrels in their solera system. Bon Vivant Imports has now partnered with Tradewinds Specialty to bring the entire country this fantastic and very drinkable range of Alexandro Sherries.

**Biological aging = aging of 15% abv Sherry under a film of yeast known as 'Flor' with no oxygen exposure
Oxidative aging = higher alcohol (17-18%) makes for aging without 'Flor' and full exposure to oxygen**

The *Alexandro Fino Sherry* is a fresh and vibrantly young expression of the Fino style of dry Sherry. Coming from 100% Palomino, the grapes were fermented in stainless steel and resulted in an 11% wine that was then fortified with neutral grape brandy to 15%. This alcohol degree, combined with the climate of the region, and the old giant cellars of barrels (Criadera systems) in Jerez, come together to create the perfect condition for the famous 'flor' yeast to appear on top of the aging Sherry. By law, Fino must age for at least two years under Flor before it can be bottled. Since this Sherry is meant to be fresher and younger in style, it was bottled not long after the required time (around 3 years), and released for immediate and delicious consumption. The result is expressive on the nose with almonds, Mediterranean herbs, and sea-spray. The delicate and bone-dry palate has briny bitter almonds, crunchy autumn leaves, and the classic 'Flor' quality that pairs ideally with so many quintessential tapas foods, mild cheeses, and a range of seafoods.