



## ALEXANDRO Amontillado Sherry



REGION/ ORIGIN	Andalusia / Cádiz Sanlucar de Barrameda	WINEMAKER	Fermin Hidalgo
VARIETALS	100% Palomino Fino	WINERY PARTNER	Hidalgo La Gitana
ALCOHOL	17%	VINEYARD(S)	El Cuadrado & Pastrana
FERMENTATION	Stainless steel Indigenous yeasts Neutral grape spirit	AGE OF VINEYARD(S)	30 – 70 years old
FORTIFICATION	1 <sup>st</sup> to 15% for biological 2 <sup>nd</sup> to 17% for oxidative	SOIL TYPE	Albariza – chalky clay
TYPE OF AGING	Biological (under flor) Oxidative (without flor)	ELEVATION	100 meters
AGING SYSTEM	Criaderas & Soleras Very old barrels	FARMING METHODS	Sustainable / Organic (not certified)
FILTER/FINING	Yes	AVERAGE TIME AGING	4-5 years
TOTAL SULFUR	17 mg/l	BARREL INFORMATION	550 – 800 liters ~ 100 years old
RS	<2 g/l		
TOTALACIDITY	5.03 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 Amontillado Sherry* is a dynamic rendition for the famous 'middle ground' of Sherry consumption. Starting its life just like Fino, it comes from only the Palomino grape, which fermented in stainless steel to result 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. After some time biologically aging, the Sherry is fortified again up to 17% in order to kill off the yeast, and then continues its aging in an oxidative fashion. Once filtered and bottled, this exquisite Sherry is ready for enjoyment. Still very dry in character with the classic and lean influence of its time under Flor, the time it spent oxidizing gives it a round and lovely aroma, texture, and flavor. Sea-spray, earthy mushrooms, hazelnuts, and brine are showcased aromatically and on the palate, letting the Sherry lean more towards interesting food pairings such as white meats, fatty fish, and complex cheeses.