



ALEXANDRO Oloroso 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	AGE OF VINEYARD(S)	30 – 70 years old
FORTIFICATION	Neutral grape spirit to 17%	SOIL TYPE	Albariza – chalky clay
TYPE OF AGING	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	4-6 years
TOTAL SULFUR/ RS	27 mg/l <2 g/l	BARREL INFORMATION	550 – 800 liters ~ 100 years old
TOTAL ACIDITY	5.50 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 Oloroso Sherry* is a complex yet delightfully drinkable approach to this dry and nutty style of Sherry. Being 100% Palomino, the finished 11% wine from the grapes was more full structured and seemed destined to an oxidative path for its aging. It was fortified once to 17% alcohol to ensure that no 'Flor' yeast could grow on the aging Sherry, and that it would only be exposed to oxygen. Once the oxidative aging has developed the brown and nutty colored hue from its time in the barrels, and is deemed ready, this Sherry was bottled to showcase its aged and layered personality. Aromas of walnut, toasted almond, and peach pith are backed by elegance and the unique finesse that oxidized Palomino can display. Intense flavors and a velvety persistence fill the mouth with nuts and fruit and wisps of the ocean. This Oloroso is delightful with hearty meats, mature cheeses, or as an incredible layer to a wide array of alcohols and mixers for top-notch cocktails.