MANZANILLA AND JEREZ-XÉRÈS-SHERRY

INTRODUCING:

SANLÚCAR DE BARRAMEDA
Sanlúcar’s proximity to the Atlantic along the shores of the Guadalquivir River and orientation to the sea breezes provide the ideal conditions for the growth and health of *flor* and give Manzanilla its unique flavor, texture, and freshness.
Manzanilla is a product of two terroirs: the albariza soil in the vineyards combined with the location of the soleras in Sanlúcar de Barrameda.

*Albariza*: 40% - 60% calcium carbonate. The predecessor to chalk/limestone.

The *soleras* are in the heart of the old city directly along the former riverbank.
- **BARRIO BAJO** – MORE ALGAE, SEAWEED, SALTY, MARINE, BITTER
- **BARRIO ALTO** – RICHER, ROUNDER, FULL YET FRESH
Bodegas Yuste
Sanlúcar de Barrameda

Francisco “Paco” Yuste – Beverage distributor and Manzanilla merchant his entire life.


1998: Acquired Viña La Alamedilla

2001: Acquired Bodega Los Ángeles in Barrio Alto

2010 – Acquired Bodega Miraflores
Yuste and Aurora – What’s in a name?

• Paco Yuste has been producing Manzanilla wines for over 25 years, selling as an *almacenista* to exporters in need of a Manzanilla line extension and/or limited high-end offerings.

• 2015 acquisition of the Aurora brand and *solera* from an historic bodega on hard times gave impetus to export launch in 2016.

1904 portrait of Aurora Ambrosse Lacave as a young mother prior to her widowhood in 1911.

Widowed, Aurora took the reigns of her late husband’s firm and continued producing the great Manzanilla named in her honor. She was a pioneering female executive in the Sherry trade.
Manzanilla – Important Facts

• Manzanilla only comes from Sanlúcar de Barrameda, and it has its own D.O. The word ‘Sherry’ does not appear on the label.

• 500L Barrels (botas). NEVER NEW OAK. Flor does not like oak tannin

• Part of the reason Manzanilla is unique is because the casks never leave (left) Sanlúcar, unlike Jerez where the shippers traditionally exported the wines in casks.

• Flor is NOT the same yeast strain(s) that are used for primary fermentation. More strains of flor exist in Sanlúcar than elsewhere.
Bodega Miraflores

Now *that’s* healthy *flor*!
AURORA MANZANILLA

Average age in solera of 8 years

Solera in Bodega Los Ángeles (Barrio Alto)
GOLD
Aurora, NV
From
Bodegas YUste
BY THE INTERNATIONAL WINE CHALLENGE 2016 JUDGES
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<tr>
<th>MARCA</th>
<th>BODEGA</th>
<th>VINO</th>
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<td>Bodegas Yuste</td>
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AURORA AMONTILLADO

Bottled from the third *criadera* of the Conde de Aldama *solera* in Bodega Los Ángeles (Barrio Alto).

Average age in *criadera* of 15 to 20 years.
AURORA Oloroso

Aged without *flor* in the Barrio Alto

Average age in the *solera* of 10 years
AURORA PEDRO XIMÉNEZ

Solera-aged in Sanlúcar’s high relative humidity and moderate temperatures at Bodega Miraflores

Average age 10 years
Coming from Yuste…

• Disposable kegs!

• La Kika Manzanilla Pasada en Rama – 10 to 15-year Manzanilla at the peak of perfection hand bottled from selected botas showing the most complexity.

• Conde de Aldama Amontillado and Palo Cortado – Ancient soleras including rediscovered botas of pre-phylloxeric wines sealed in plaster between the 1880s and late 1920s. Carbon dating puts the solera founding dates at mid-18th Century!

• Pedro I Solera Gran Reserva – Elegant, dry Brandy de Jerez pot-distilled from Palomino grapes and aged decades in Manzanilla and Amontillado botas.

• Herederos de Argüeso – Historic and important Barrio Bajo firm acquired by Yuste in April 2016, famous for its classic, briny-intense San León Manzanilla.
La Kika: Rare hand-bottled Manzanilla Pasada, 10-15 years old. Bottled en Rama from selected botas.

“The Pearl of Sanlúcar”

Conde de Aldama: Amontillado and Palo Cortado, incredibly old, pre-phyllloxeric origin, botas sealed with plaster for nearly 50 years.
Yuste soleras
More of Sanlúcar’s history that Paco Yuste is saving!
Historic Herederos de Argüeso (in disrepair since 2006)

Yuste the Savior!
Cleaning up and Renovating Argüeso
Meet your supplier:
Paco Yuste, granddaughter Aurora (!) and wife Aurora (!!)
Thank you!

(AURORA AMBROSSE LACAVE, 1904. AURORA, 1890. GASPAR CAMPS, ARTIST, 1921. CAMPS, 1930.)