

BODEGAS ÁLVARO DOMEQCQ

D.O. Jerez

Address: C/ Álamos, 23 - Jerez

Website: alvarodomecq.com

Oenologist : Ana Real

Year of foundation : 1999

Average annual production : 180.000 bottles



ÁLVARO DOMEQCQ S.L.

Origin: In 1999 Álvaro Domecq Romero acquires the former Bodegas de Pilar Aranda and starts selling its wines under the brand Álvaro Domecq S.L. From the very beginning, the company designs a strategy based on producing and marketing products with seals of quality and aimed at differentiating themselves from the extensive offer in the market. To this end, it starts acquiring the best musts that its experts can select from the best bodegas within the Sherry sector. This must wine is aged in American oak casks following the traditional ageing system of soleras and criaderas, which consists in a controlled mix of similar wines but with different ageing periods. The incorporation of Avanteselecta in the summer of 2007 brings a completely new dimension to the project while also confirming the commitment towards quality.

Production area: The Denominations of Origin "Jerez-Xérès-Sherry" and "Manzanilla - Sanlúcar de Barrameda" cover a **winemaking region** that is limited by the Jerez Region, which is in the north-eastern corner of the province of Cádiz. However, the bodegas located in the municipalities of Jerez, Sanlúcar and Puerto Santa María can also age and sell wines under this denomination.

Variety: With regard to the **varieties**, there are only three white ones authorised by this denomination of origin: Palomino –the main variety–, Pedro Ximénez and Moscatel.

Elaboration Process: Once the grapes have been harvested, they are taken to the wine-pressing facilities where it is unloaded onto the conveyor belts to eliminate the stalks, leaves and unsuitable clusters. After this stage, the grapes go through gentle-crushing machines to help open the fruit and then they are pressed lightly to obtain the free-run juice, generating an output of 70 litres per 100 kg of grapes. This must is usually destined to the making of Sherry and Manzanilla. A second pressing is mainly carried out to produce vinegar, and a third to make brandy.

The must obtained from the presses is transferred immediately to vertical stainless-steel vats, where the alcoholic fermentation takes place.

At Álvaro Domecq, the wine rests according to its level of maturity. The casks are lined up in three or four levels, each one making up what is called a 'scale'. This dynamic ageing system was originally developed by the bodegas in Jerez.

Our wines: La Jaca Manzanilla, Aranda Cream, Alburejo Oloroso, La Janda Fino, 1730 Oloroso Vors, 1730 Pedro Ximenez, 1730 Palo Cortado, 1730 Amontillado, PX Viña 98, 1730 vinagre de Jerez Reserva, Vinagre de Familia, Veragua Reserva, Duque de Veragua.

1730 AMONTILLADO

 **ÁLVARO DOMEQ S.L.**

OENOLOGIST: Ana Real

TOTAL PRODUCTION: 3,600 bottles

WINEMAKING

VARIETY: 100% Palomino

HARVEST: September

TYPE OF WINE: Amontillado VORS

AGEING: Aged for 30 years

WINEMAKING: just like all our wines, it is made with musts from a first pressing. This wine completes a first stage of biological ageing until it is exhausted and then continues with a second stage of oxidative ageing.

TASTING NOTE:

An amber colour wine with a great aromatic intensity and biting notes that recall its biological ageing, as well as notes of almond and wood. It is a smooth, very dry and greatly persistent wine on the palate.

PAIRING:

It is an ideal wine to accompany with semi-cured cheeses, soups and consommé, white meats and blue fish.

RATINGS:

PEÑÍN GUIDE 2015	93 pts
EL PAÍS YEARBOOK 2015	95 pts

HISTORY OF THE BODEGA

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