

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.

Proceso elaboración: 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.

ARANDA CREAM

 **ÁLVARO DOMECCQ S.L.**

OENOLOGIST: Ana Real

TOTAL PRODUCTION: 12,000 bottles

WINEMAKING

VARIETY: Palomino and Pedro Ximenez

TYPE OF WINE: Cream

HARVEST: September

WINEMAKING: This wine is a combination of Oloroso and Pedro Ximenez wines. The Oloroso is made by adding wine alcohol to the fermented wine until it reaches an alcohol content of 18.5% vol. It is aged in old American-oak casks with a capacity of 500 litres following the traditional ageing system of Jerez, soleras and criaderas. The Pedro Ximenez is made from this variety of grapes after they have been dried in the sun. The juice of these raisins is extracted and then added wine alcohol to stop the fermentation. It is aged in old American-oak casks with a capacity of 500 litres following the traditional ageing system of Jerez, soleras and criaderas.

TASTING NOTE:

Pale mahogany colour with a bright appearance. This wine has a biting aroma with a high aromatic intensity, with slight notes of nuts, raisins and wood. It is a full-bodied wine with hints of overripe fruit. It has a sweet taste, not excessive. On the palate, it is an intense, warm, velvety and full-bodied wine with notes of raisins and wood.

PAIRING:

Great pairing with soft cheeses, Nuts and is perfect to take along one toast with foie. It also goes very well with all kinds of fruit: orange, melon or fruit salad.

TECHNICAL INFORMATION:

ALCOHOL CONTENT: 18.5% Vol.

TOTAL ACIDITY: 4.50 g/L (tartaric)

RESIDUAL SUGAR: 140g/L

HISTORY OF THE BODEGA

In 1999 “Álvaro Domecq S.L.” acquires the former Bodegas de Pilar Aranda and 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. Towards this end, it starts acquiring the most excellent musts that its experts can select from the best bodegas within the Sherry sector.



PRESENTATION: 75 cl.

BODEGA Álvaro Domecq
D.O. Jerez-Xeres-Sherry
VARIETY Palomino, Pedro Ximenez
AGEING
OENOLOGIST Ana Real