

## 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.

## 1730 VINAGRE DE JEREZ FAMILIA

 ÁLVARO DOMECCO S.L.

**OENOLOGIST:** Ana Real

### WINEMAKING

**AGEING:** aged for a minimum of 6 months

**ELLABORATION:** The wine is fermented at 20-25°C and it is subject to an acidification and ageing in old American-oak casks with a capacity of 500 litres that follows the traditional ageing system of Jerez, soleras and criaderas.

### TASTING NOTE

**Aspect:** brilliant

**Colour:** Dark brown with amber hues

**Aroma:** Slightly sharp acetic that maintain elements of wine aromas with very light woody notes.

### HISTORY OF THE BODEGA

In 1999 “Álvarez 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.



**PRESENTACIÓN:** 75cl.

**BODEGA** Álvarez Domecq  
**D.O.** Jerez-Xeres-Sherry  
**CRIANZA** mínimo 6 meses  
**ENÓLOGO** Ana Real