

APÓSTOLES



Type: Palo Cortado VORS

Denomination of Origin:
DO Jerez-Xérès-Sherry

Grape Variety:
87% Palomino, 13% Pedro Ximenez

Ageing:
Average 30 years in American oak casks
following the traditional Solera system

Alcohol: 20% vol

PH: 3.5

Total Acidity: 6.2 g/l (tartaric acid)

Volatile Acidity: 0.8 g/l (acetic acid)

Residual Sugars: 50 g/l

VINEYARD FEATURES

The vineyards in Jerez are unique to the area. The soil in Jerez is majority Albariza, a white soil which contains up to 60% chalk and therefore has a large capacity for maintaining moisture, very important given the long, hot and dry summers as irrigation is prohibited. The area has a unique microclimate influenced by the surrounding Atlantic ocean and rivers Guadalquivir and Guadalete. The prevailing winds are moist and warm, and now and again dry and hot levante winds from north Africa. Temperatures are warm with 70% humidity and annual rainfall is 600 litres/m². The harvest in Jerez begins mid August and generally lasts for 3 weeks maximum. The Pedro Ximenez grape, although a white grape, is treated slightly differently as it is destined for sweet wines. The grapes are collected from the vine slightly later and they are then sun dried in a process called 'soleo' when the grapes bunches are laid out on esparto mats in the vineyard for up to two weeks. During this time the grape loses about 40% of its volumen due to evaporation of water which causes concentration of sugars.

WINEMAKING

The Palomino grapes destined for Apóstoles are pressed using pneumatic Wilmes presses therefore obtaining the highest quality must. Only the 'mosto yema' the free run and first press must is used for this wine, considered the most delicate and elegant. Following fermentation to between 11% and 12% alcohol the wine is fortified to 18% alcohol and then enters the Palo Cortado solera. An empty space of 100 litres is left in the casks so that the wine has a large surface area in contact with the oxygen and therefore undergoes complete oxidation. The Pedro Ximenez grape undergoes a strong press similar to olive oil production. The must then begins to ferment although stops at around 7% alcohol due to sugar stress. At this time the wine is fortified to 15% alcohol and then enters into the Pedro Ximenez solera. After ageing separately for more or less 12 years the two grapes varieties are blended, 87% Palomino and 13% Pedro Ximenez. The blend then enters into the Apóstoles solera where it will spend a further 18 years.

WINEMAKER'S NOTES

Apóstoles is dark amber in colour. It is an interesting wine with a elegante and delicate nose similar to an Amontillado with notes of concentrated fruits. However complex and intense on the palate with notes of caramel and mature wood.

SERVING AND PAIRING

This wine should be served slightly chilled in a small wine glass. Ideal with foie gras, mature cheeses and red meats.

CONTACT:

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