Bodegas Yuste

Conde de Aldama Amontillado



WINERY: Bodegas Yuste / Aurora

COUNTRY: Spain REGION: Andalucía

APPELLATION: D.O. Jerez-Xérès-Sherry

GRAPES: 100% Palomino

SOIL: albariza (chalk)

AGING: >100 years

WINEMAKER: Bodegas F. Yuste

ALCOHOL: 22%

UPC CODE: 7 37686 31108 2



THE WINE:

The Aldama family was among the most prominent in Sanlúcar during the 19th century, with vast vineyard and stock holdings. In 1888 the first Conde de Aldama sealed his best botas with plaster to protect their value and to prevent their admixture with wines from grafted vines. The botas remained sealed until 1927, when the Aldama family, facing ruin, sold its stocks and entered monastic life. Until acquisition by Francisco Yuste in the 21st Century, only the natural ullage has been replaced.

A superb Amontillado upon breaking the seal in 1927, concentration and intensity have subsequently multiplied. Intensely perfumed and long, bracingly dry, quintessentially salty and mineral Sanlúcar Amontillado.

THE WINERY:

Since 1991, Sanlúcar de Barrameda *almacenista* Francisco (Paco) Yuste has pursued the objective of producing Manzanilla up to its highest historic standards. Upon rescue and restoration of venerable, endangered *soleras* and bodegas in Sanlúcar's emblematic Barrio Alto and Barrio Bajo districts, classic Manzanillas and Sherries are produced.

THE PRESS:

97 Points, "100 Best Wines of the Year" Wine & Spirits Magazine

93 Points – Wine Spectator

Gold Trophy Winner - London, International Wine Challenge



CLASSICAL WINES

Bona fide