

# Bodegas Juan Piñero, S.L.



## D.O. Overview :

**Under Vine** : 7,000 ha (17,297 ac)

**Vineyard Elevation Range** : 11-83 m  
(36-272 ft)

**Climate** : Predominantly Mediterranean  
with diverse microclimates

**Soil Types** : Chalk composition (Albariza)

**Primary White** : Palomino, Pedro Ximénez,  
Moscatel

## ORIGIN

D.O. Jerez-Xérès-Sherry  
Sanlúcar | Andalucía, Spain

## DESIGNATION

Amontillado 'Great Duke'

## VARIETIES

100% Palomino Fino grown on "albariza" soil in  
Pago del Hornillo, Sanlúcar de Barrameda.

## ALCOHOL

17.5%

## PROCESS

An Amontillado from Sanlúcar derived from  
Manzanilla Pasada – the first phase of a 12  
year biological maturation process, during which  
the "velo de flor" gives way to an oxidation  
stage over time.

## TASTING

An amber colored Amontillado with notes of  
toasted almonds and subtle aromas of the sea  
breeze. Dry and nutty with notes of saline, soy  
and savory spice.

## WINERY

The history of this little bodega began in 1992, when  
Juan Piñero acquired a disused 100 year old bodega  
in the lower town of Sanlúcar; an area long famed for  
its Manzanilla. After repairs to the production and  
cellar space, and the purchase of some 1800 used  
casks and 400 casks of Manzanilla solero,  
production started on a range of sherries. A second  
bodega in Jerez was added in 2007, allowing the  
production of Fino and Oloroso sherries to complete  
the range. This is a fairly small bodega. In the typical  
style, high roofs and windows facing east and west  
take advantage of the winds and ranks of barrels  
stretch into the dim coolness.