

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 Piñero V.O.R.S.

V.O.R.S. is a Latin acronym which stands for Vinum Optimum Rare Signatum (or Very Old Rare Sherry). V.O.R.S. sherry is highly reliable, unique sherry of the highest standards.

VARIETIES

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

ALCOHOL

19%

PROCESS

During the first 12-year biological ripening, the flor disappears very gradually, allowing oxidative ripening to begin. An Amontillado is a complex wine due to this twofold aging and is somewhat more subtle than an Oloroso. The 30-year V.O.R.S. continues aging in American oak barrels in a 3-vat criadera system.

TASTING

Amber colored amontillado, very dry and intense with toasted almond notes and a hint of sea and smoke.

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.