

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

Moscatel

VARIETIES

100% Moscatel

ALCOHOL

15%

PROCESS

Aged for about 7 years in American oak barrels through the "criadera & solera" system. Made from Moscatel de Alejandria grapes, more commonly known as Muscat. The grapes are dried and shriveled in the sun before being pressed and fermented. The must is so thick and sweet that fermentation proceeds with great difficulty. Fermentation is stopped early in the process resulting in a sweet, unctuous wine that is aged oxidatively in barrel before bottling.

TASTING

Very sweet, dark mahogany coloured Moscatel, with aromas of dried plums, raisins and white blossom.

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.