

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

Oloroso 'Great Duke'

VARIETIES

100% Palomino Fino grown on "albariza" soil in
Pagos de Añina y Macharnudo in Jerez de la Frontera.

ALCOHOL

18%

PROCESS

Aged for twelve years in the solera system.
Unlike Fino and Amontillado Sherries, where a
flor layer is encouraged to develop, Oloroso
Sherries receive an early-stage fortification to
suppress this growth. The result is an old
warehouse-style Oloroso with extreme subtlety
and balance.

TASTING

Mahogany colored Oloroso with pronounced
spicy overtones of candied orange, and an
extremely long finish.

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.