



SHERRY & TAPAS
GUIDE

AN INTRODUCTION
— TO —
SHERRY



Sherry is regarded as one of the greatest wine styles of all, and gains enormous admiration from wine experts around the world, many of whom regard it as their desert island wine. Not only is the quality so consistently high, somehow it is also extraordinary value for money. So, tuck in, explore the range of styles and enjoy your sherry adventure!



SUN, SOIL AND SOLERA

3 Factors that make sherry unique

The distinct characteristics of this region - the sunshine (over 300 days per year), the chalky 'albariza' soil that holds onto what little rainfall the region gets, and the 'solera' system - combine to make sherry a uniquely exciting style of fortified wine, ranging from the driest to the sweetest in the world.



3 TOWNS

All sherry comes from an area between the romantic cities of Seville and Cadiz in Andalusia in southern Spain. The growing region is within the triangle that is formed by the towns Jerez de la Frontera, Sanlúcar de Barrameda and El Puerto de Santa María.

3 GRAPES

Just 3 different grapes, yet between them an abundance of styles

PALOMINO

By far the most planted at around 95% of the total. It is used in the area to make a light easy-drinking table wine, but through various guises of evolution transformed into something sublime after undergoing the solera system ageing and fortification process.

MOSCATEL

Also sweetens, while on its own makes a unique, fresh grapey and sweet style.

PEDRO XIMÉNEZ (PX)

The grapes are dried in the sun on 'esparto' straw mats, dehydrating and concentrating the juice ahead of the fermentation and ageing process. Used as an addition for sweetening some styles, while 100% PX wines range from off-dry and deep yellow to almost black and extraordinarily sweet and unctuous.

THE SOLERA SYSTEM



This is the unique method of blending wines in oak barrels, which are stacked on top of one another in rows of three or four high in immense cathedral like bodegas. Wine for bottling is taken from the bottom row (solera, from suelo, the Spanish for floor), and the barrels topped up from the row above, which is in turn topped up from the row above that, with new wine added into the top row. Over many years this blending process along with even temperature and humidity produces a consistent style.

A layer of natural yeast called 'flor' grows on the wines destined to become Finos and Amontillados. This protects the wines from oxygen and adds a unique, yeasty and fresh character.

SHERRY STYLES

We showcase wonderful and award-winning examples of the most important sherry styles, from the driest Fino to the sweetest PX.

You can compare styles by trying our sherry flights, or 'work' your way through the list. And of course, because in our opinion sherry is the best food-matching wine in the world, we have plenty of tapas to complement them.



SHERRY FLIGHTS

Compare different styles by trying three 50ml measures of different sherries. Each flight comes with a paired tapita.

LOS TRES PUEBLOS 11.00

*One sherry from each of the 3 towns that form the sherry triangle.
With Marcona almonds.*

Sanlúcar de Barrameda - Manzanilla 'I Think', Equipo Navazos

Jerez de la Frontera - Tío Pepe Fino, González Byass

El Puerto de Santa María - Puerto Fino, Bodegas Gutiérrez Colosía

EVOLUCIÓN 11.00

All these are biologically aged wines, in various stages of evolution all having started as Fino. With cured mojama tuna from Cadiz.

Tío Pepe - Fino, approx. 6 years old

Viña AB - Amontillado, 12 years old, the flor having disappeared

Leonor - Palo Cortado, 12 years old. Started as a Fino, but lost the flor early and developed as a style of Oloroso

TREINTA AÑOS 19.00

*Extraordinary wines, with an average age of 30 years.
With mini Fuet (cured Catalan pork sausage).*

**Del Duque Amontillado | Apóstoles Palo Cortado
Matusalem Oloroso Dulce**

SWEET AND SUCCULENT 11.00

*Luscious choices for those with a sweeter tooth.
With La Peral blue cows' cheese, mild though yeasty, from Asturias.*

**Exceptional Harvest, Bodegas Ximénez-Spinola
Moscatel, Mira La Mar | Nectar, González Byass**

THREE-STYLE 11.00

*Biological versus oxidative ageing versus non-fortified showdown.
With Murcia D.O.P goat cheese.*

**Amontillado Viña AB | Oloroso Alfonso
Pedro Ximénez Exceptional Harvest**

FREESTYLE / ESTILO LIBRE

*Choose any combination of sherries you want to compare styles,
making back to back comparisons in a quest to find your favourites*



CAMINITO
— DE —

PEPITO

Tasting menu, minimum 2 people

Take a crash course into the world of sherry by trying the different styles
with our food pairing road-trip

6 x 50ml servings of sherry with matching tapitas.

30.00 PER PERSON

VINOS DE JEREZ

Manzanilla Domecq
Fino Tío Pepe
Amontillado Viña AB
Palo Cortado Leonor
Oloroso Seco Alfonso
Pedro Ximénez Nectar



TAPITAS

Gordal Olives
Marcona Almonds
Jamón Ibérico
Mojama (air-cured tuna)
Manchego
Chocolate Sardine

SHERRY

MANZANILLA

A type of Fino but lighter still. Appley, yeasty and slightly saline with a very light body, typically 3 to 4 years old. Only produced in Sanlúcar de Barrameda, where the humidity makes the 'flor' grow vigorously all year round. Best with lighter dishes like olives, almonds, jamón and seafood.

Domecq — 6.00 100ml

Light, nutty and yeasty with an apple freshness.

La Bota 'I Think', Equipo Navazos — 7.50 100ml

An 'en rama' (from the barrel) bottling of Manzanilla – brisk, saline and tangy yet deliciously easy to drink.

92 / 100 GUÍA PEÑÍN | 92 / 100 ROBERT PARKER

AMONTILLADO

Starts life as a Fino, then after a number of years the 'flor' dies away and the wine takes on an amber colour, darkening with age from wood and oxidation and developing a pungent nuttiness. Released from around 10 years old. Still very dry, light to medium bodied. Superb with cheese and cured meats.

Viña AB — 6.25 100ml

González Byass

Dry, savoury & very precise, almonds and hazelnuts, 12 years old.

91 / 100 WINE SPECTATOR

Mira La Mar — 7.00 75ml

Bone dry with nutty flavours of almonds, hazelnuts and sea salt. Complex and structured with an exceptional finish.

Del Duque — 9.50 75ml

González Byass

Minimum 30 years old. Packed with almonds, hazelnuts, orange peel, dried apricots and a saline backbone. Incredibly fresh and complex with a warm tobacco length.

GOLD - DECANTER | GOLD - IWC

FINO

Very dry and crisp with hints of almonds and a delicate, fresh yeasty flavour. Produced inland where it's hotter, and typically 5 to 6 years old. Fino is highly versatile and works superbly with a wide range of dishes.

Tío Pepe Fino — 6.00 100ml

González Byass

Classic very dry all-rounder – perfectly balanced and amazingly versatile.

94 / 100 GUÍA PEÑÍN

Puerto Fino — 6.75 100ml

Bodegas Gutiérrez Colosía

From El Puerto de Santa María on the southern coastal point of the sherry triangle. Delicate almond aromas, dry and light with a saline character.

SILVER - IWC

PALO CORTADO

A rare variety of sherry that is initially aged under 'flor', destined to become a Fino or Amontillado, but inexplicably loses its veil of flor and begins ageing oxidatively as an Oloroso. Delicate and hazelnutty on the nose like an Amontillado, yet with an enduring bone dry, rich, round and smooth Oloroso finish.

Leonor — 6.00 75ml

González Byass

Intense aromas of toasted almonds, hazelnuts, linseed oil. Biologically aged throughout its 12 years. Persistent, smooth, long finish.

94 / 100 + GOLD - IWC

Romerito — 7.50 75ml

Intense and concentrated, walnuts, orange zest and dried fruits with a slight salty tang on the finish. Very long and complex.

Apóstoles — 9.50 75ml

González Byass

Layers of mouth-watering flavours; dried fruits, cedar, with cream caramel and coffee notes from the twist of a touch of PX. Beautifully luscious texture with a long, rich finish. 30 years old; very special.

GOLD - DECANTER | GOLD - IWSC | GOLD - MUNDIS VINI

OLOROSO SECO

Fortified from the outset with no time for the 'flor' to develop, these wines are darker and richer, best for matching full-bodied dishes and cured meats. Among the longest lived wines in the world, these are smooth and medium- to full-bodied, with a golden nutty fragrance, rich powerful palate and long, bone dry finish.

Alfonso — 5.00 75ml

González Byass

'The Fonz' is a very dry wine around 10 years old, robust on the palate, honey, caramel and grilled nuts but still so smooth. Amazing food matching capability, great with chicken, chorizo, morcilla.

SILVER - DECANTER

Bodegas Gutiérrez Colosia — 6.00 75ml

Full-bodied, nutty with a strong and fragrant aroma. Deep, rounded, super-smooth, delicious long finish.

95 /100 GUÍA PENIN

OLOROSO DULCE

Made in the same way as Oloroso Seco, and sweetened with Pedro Ximénez

Cristina — 5.00 75ml

González Byass

13% PX added to the Palomino base Oloroso, aged for 7 years following the solera system. Bright amber colour, clean and sharp raisin and wood aromas, balance and finesse. Best with cheeses and patés.

GRAND GOLD - MUNDUS VINI

Solera 1847 — 5.00 75ml

25% PX added to a dry Oloroso.

Black fruits and raisins, with a fresh finish.

Matusalem — 9.50 75ml

González Byass

Nuts and coffee on the wonderfully complex nose, rich deep chocolatey palate with coffee and spice in the fantastically long finish from at least 30 years ageing.

GOLD - DECANTER | GOLD - IWC

MOSCATEL

Produced from very ripe or raisined grapes and oxidatively aged. Harvested late, the overripe grapes are often dried in the sun for up to three weeks, a process called asoleo. Fermentation is stopped by fortification early in the process. Naturally sweet with a delightfully fresh, grapey style.

Mira La Mar — 5.00 75ml

Luscious and seductive, marmalade and dried fruits.

PEDRO XIMÉNEZ

A white grape whose resulting wine can range from light and dry, to intensely dark and sweet when sun-dried on 'esparto' straw mats and then aged for many years. These examples are each super-concentrated and showcase some of the range of styles possible. They are listed from light to dark. PX is also used to sweeten other styles.

Exceptional Harvest — 6.00 75ml

Bodegas Ximénez-Spinola

Ultra-low yield PX but with a difference! Non-fortified, 4 months ageing on the lees. Golden colour, light, intense, dry and fresh with jasmine aromas and ripe, fleshy fruit, a touch of natural honeycomb sweetness on the finish. Best with rich fish and seafood dishes.

Bodegas Ximénez-Spinola Vintage — 8.50 75ml

Since the sun-drying dehydrates the grapes, only 200 litres of 'must' are obtained from every ton of fresh grapes. Vibrant amber colour, ripe grape and raisin aromas. Fresh velvety palate with caramel, toffee, figs and well-integrated acidity, very lengthy sophisticated finish.

Divine with desserts made from dark bitter chocolate.

Nectar — 5.00 75ml

González Byass

Rich, powerfully sweet and velvety smooth. Complex flavours of caramel, dried fruits, figs, dates and treacle. Voluptuous palate with a long finish. Amazing with blue cheese.

GOLD - MUNDUS VINI | GOLD - IWC

VINOS BLANCOS

Montado Blanco R 6.25 | L 8.90 | B 24.50

Castilla y León | Verdejo, Chardonnay
Ripe fruits, cheerful and citrusy

Organic White Field Blend R 6.90 | L 9.90 | B 27.50

La Mancha | Airén, Moscatel, Albillo, Malvasia
Vibrant, appley, round and expressive

Rioja Blanco, Fincas Azabache R 9.50 | L 13.50 | B 38.50

Rioja Oriental | Tempranillo Blanco
Textured, smooth and sophisticated, ripe round orchard fruits

Albariño, Pazos De Lusco R 9.90 | L 13.90 | B 39.50

Rías Baixas | Albariño
Ripe exuberant stone fruits, perfect with seafood
SILVER MEDAL - IWC

VINO ROSADO

Viñas Del Vero Rosado R 7.50 | L 9.90 | B 28.50

Somontano | Merlot, Tempranillo
Fresh strawberries, expressive and very drinkable

CAVA

Vilarnau Gold Edition Brut Reserva Organic 125ml 7.90 | B 35.00

Catalunya | Macabeu, Parellada, Subirat Parent
Bright fresh fruit with toasty notes, nuts and honey on the finish

VINOS TINTOS

Castillo De Mureva Tempranillo R 6.25 | L 8.90 | B 24.50

La Mancha | Tempranillo
Velvety forest fruits and a touch of mocha, organic

'Fuenteverde' Bodegas y Viñedos Monfil R 6.90 | L 9.90 | B 27.50

Cariñena | Garnacha, Tempranillo
Juicy blackcurrants and cherries, touch of spice

Malbec Mil Historias, Bodegas Altolandon R 9.90 | L 13.75 | B 39.00

Manchuela | Malbec
Very high altitude Malbec, dense black cherries.
Organic and biodynamic

Rioja Reserva, Beronia R 11.50 | L 16.00 | B 45.50 | M 90.00 | J 160.00

Rioja Alta | Tempranillo, Graciano Mazuelo
Elegant and structured, cocoa, black fruits and sweet spices
92/100 TIM ATKIN MW

CERVEZA

Victoria Malaga 4.8% 330ml 5.50

Brewed in Málaga, smooth, balanced and crisp

SPIRITS WITH A SPANISH TWIST

Nomad, Outland Whisky — 4.25 25ml
Blended Scotch aged five years. Started in Scotland and finished in Jerez

Sister Isles Reserva Rhum — 4.25 25ml
West Indies rum aged in wine barrels in Salamanca, Spain

Lepanto Gran Reserva Brandy — 5.50 25ml
Rich, stylish and unctuous, touch of spice and indulgent oak

PEPITO TO GO

Come across a sherry or wine you particularly love? Or know just the person for whom this would make the perfect gift? Then just take a bottle home! All 750ml unless shown as 375ml.

MANZANILLA

Domecq — 13.50

La Bota 'I Think', Equipo Navazos — 14.00 375ml

FINO

Tío Pepe Fino — 13.50
González Byass

Puerto Fino — 15.50
Bodegas Gutiérrez Colosia

AMONTILLADO

Viña AB — 14.00
González Byass

Mira La Mar — 21.00

Del Duque — 19.50 375ml
González Byass

PALO CORTADO

Leonor — 18.00
González Byass

Romerito — 22.50

Apóstoles — 19.50 375ml
González Byass

OLOROSO SECO

Alfonso — 15.00
González Byass

Bodegas Gutiérrez Colosia — 18.00

OLOROSO DULCE

Cristina — 15.00
González Byass

Solera 1847 — 15.00
González Byass

Matusalem — 19.50 375ml
González Byass

PEDRO XIMÉNEZ

Exceptional Harvest — 18.00
Bodegas Ximénez-Spinola

Bodegas Ximénez-Spinola Vintage — 17.50 375ml

Nectar — 15.00
González Byass

VINOS TINTOS

Castillo De Mureva Tempranillo — 9.00
La Mancha | Tempranillo

Garnacha Tempranillo, 'Fuenteverde' Bodegas y Viñedos Monfil — 11.00
Cariñena | Garnacha Tempranillo

Malbec Mil Historias, Bodegas Altolandon — 15.00
Manchuela | Malbec

Rioja Reserva, Beronia — 18.00
Rioja Alta | Tempranillo, Graciano

VINO ROSADO

Viñas Del Vero Rosado — 12.50
Somontano | Merlot, Tempranillo

VINOS BLANCOS

Montado Blanco — 9.00
Castilla y León | Verdejo, Chardonnay

Organic White Field Blend, De Alto Rioja y Mas — 11.00
Navarra | Airén, Moscatel, Albillo, Malvasia

Rioja Blanco, Fincas Azabache — 15.00
Rioja Oriental | Tempranillo Blanco

Albariño, Pazos De Lusco — 15.00
Rías Baixas | Albariño

CAVA

Vilarnau Gold Edition Brut Reserva Organic — 14.50
Catalunya | Macabeu, Parellada, Subirat Parent

Sherry is an expression of wine and wood as vivid and beautiful as any in the world, a more druggingly delicious wine than you have ever tasted.



JANCIS ROBINSON MW OBE & HUGH JOHNSON OBE

If it swims, drink FINO



If it flies, drink AMONTILLADO



If it walks or runs, drink OLOROSO