

DELGADO ZULETA

Fino



Delgado Zuleta: Founded in 1744, Bodegas Delgado Zuleta is the oldest sherry bodega in Sanlúcar de Barrameda. The bodega is still a small boutique winery, located in the coastal village of Sanlucar de Barrameda, at the mouth of the Guadalquivir River on the Atlantic coast. The coastal humidity and trade winds from the Atlantic create a unique microclimate, ideal for producing outstanding Sherry wines.

Fino: Aged under a layer or cap of yeast called Flor. This is called "biological aging" and prevents contact with the air, resulting in a yeasty, saline profile with notes of Mediterranean herbs, fresh dough, and almonds.

Tasting notes: Nutty and yeasty aromas are briny with a touch of creaminess. A round palate with salty nectarine, walnut oil and white pepper notes grace a direct lively finish.

Grapes: 100% Palomino

Appellation: DO Jerez-Xérès-Sherry

Soils: Abariza. White soil with high concentration of chalk and smaller

amounts of limestone, clay and sand.

Aging: 2 to 3 years of aging in the solera.

Serving and Pairings: Serve slightly chilled like you would a white wine. Perfect for pre-dinner snacks like olives, oysters, cured meats, smoked salmon and pâtés.

Alcohol: 15% pH: 3.9 RS: 2 grams per liter UPC: 750428219071



Sherry Region: Located on the southern Atlantic coast of Spain and bounded by 3 cities forming "The Sherry Triangle"; Jerez de la Frontera, Sanlúcar de Barrameda, and El Puerto de Santa María. Sherry has been produced continuously for the past 3,000 years. The region has mild winters and very hot summers that are cooled and moistened by the Atlantic breeze. The characteristic white chalky soil called 'Albariza' is permeable and able to retain moisture to feed the vines through the long and hot summer.

Other Wines Available:

D ZULETA Manzanilla D ZULETA Amontillado D ZULETA Oloroso D ZULETA Medium blend of Amontillado D ZULETA Medium blend of Oloroso

D ZULETA Cream D ZULETA Pedro Ximenez D ZULETA Palo Cortado **GOYESCO Vermouth**