

## DELGADO ZULETA PALO CORTADO



375 ml Bottle

Scores:

**93** Pts: Wine & Spirits

**92** Pts: Tastings Magazine

**90** Pts: Intl. Wine Review

**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 Sanlúcar 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.

**Palo Cortado Sherry:** Palo Cortado is an anomaly in the sherry making process. It starts as a Manzanilla or Fino (marked in the barrel as a stick or “palo”), but for unknown reasons the Floor veil dies and the “palo” mark in the cask is crossed or cut diagonally. Hence the name “palo cortado”. Then the alcohol level is increased to 17.5% by adding fortified wine and the cask continues to age but without the protective cover of the Flor. Palo Cortado sherries typically have the aromatics of Amontillado with the flavor profile of Oloroso.

**Tasting notes:** Amber color, dried apricot and roasted chestnut aromas; orange peel, roasted hazelnut, coffee bean, and subtle spice flavors; full body, long 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:** 12 to 14 years of aging in the solera.

**Serving and Pairings:** Serve slightly chilled, as an aperitif, during the meal, or as a dessert wine. Pair with olives, nuts, almonds, Brie cheese, poultry or game.

**Alcohol:** 19%   **pH:** 3.9   **RS:** >2 grams per liter   **UPC:** 750428221630



**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 Fino

D ZULETA Amontillado

D ZULETA Oloroso

D ZULETA Medium of Amontillado

D ZULETA Medium of Oloroso

D ZULETA Cream

D ZULETA Pedro Ximenez

GOYESCO Vermouth