



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.

Oloroso: Made from the second pressing of Palomino grapes. Oxidatively aged (without the veil of Flor) from the start. Aged approximately 5 years through the process of "Soleras and Criaderas" in American oak casks.

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: 8 to 9 years of aging in the solera.

Tasting notes: Amber color. Intense and complex aromas of walnuts and hazelnuts, with fine notes of oak. It is dry, soft and round in the mouth with a smooth lingering aftertaste.

Serving and Pairings: Serve slightly chilled, with cured cheese, stews, oxtail, slow roast pork shoulder or poultry. Also great as an aperitif.

PH: 3.14

RS: >2 g/l

Alc: 17.5 %

UPC: 750428219279



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 Medium blend of Amontillado

D ZULETA Medium blend of Oloroso

D ZULETA Cream

D ZULETA Pedro Ximenez

D ZULETA Palo Cortado

GOYESCO Vermouth