



**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.

**Pedro Ximenez Sherry:** The Palomino grapes are dried before vinification, starting with a much higher concentration of sugar. The wine is then fortified to 17.5% Alcohol and aged in the solera in the same way as an Oloroso Sherry.

**Tasting notes:** Dark mahogany color with sweet flavors of rasins, caramel and spices. Full-bodied and smooth with lingering flavors of toasted walnut and dried fruits in the finish.

**Grapes:** 100% Pedro Ximenez

**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.

**Serving and Pairings:** Serve slightly chilled, or with ice as a dessert wine, with cream pastries, chocolate desserts, ice cream and coffee.

**Alcohol:** 17.5%   **pH:** 3.9   **RS:** 125 grams per liter   **UPC:** 750428219774



**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 Palo Cortado

GOYESCO Vermouth