

DEL DUQUE



VINEYARD FEATURES

The vineyards in Jerez are unique to the area. The soil in Jerez is majority Albariza, a white soil which contains up to 60% chalk. Therefore it has a large capacity for maintaining moisture, very important given the long, hot and dry summers as irrigation is prohibited. The area has a unique microclimate influenced by the surrounding Atlantic ocean and the rivers Guadalquivir and Guadalete. The prevailing winds are moist and warm, and now and again dry and hot Levante winds from north Africa. Temperatures are warm, with an average of 70% humidity and annual rainfall of 600 liters/m². The harvest in Jerez begins mid August and generally lasts for 3 weeks maximum. The grapes used for Del Duque are all hand harvested and transported to the vinification plant in small crates of 15 kilos.

WINEMAKING

The Palomino grapes destined for Del Duque begin life as Tío Pepe and therefore are pressed using pneumatic Wilmes presses to obtain the highest quality must. Following fermentation to between 11% and 12% alcohol the wine is fortified to 15,5% alcohol and then enters the Tío Pepe Solera. Due to the 15,5% alcohol and the unique temperature and humidity in the Jerez cellars a layer of yeast known as the 'flor' will form on the surface of the wine. In order to this flor to form properly an empty space of 100 liters is left in the cask. This flor is the most important influence on the Fino wine as it protects it from the oxygen and gives it its unique aroma and character. The wine remains for a minimum of 4 years following the traditional Solera system under the flor. After this time the wine is moved to a young Amontillado Solera where it will remain a further 6 years while the flor naturally dies off. At roughly 10 years old the wine enters the Del Duque Solera where it will remain for a further 20 years in complete contact with the oxygen. All this process is supervised by our winemaker and master blender Antonio Flores. Due to its more than 30 years of aging it enters in the category VORS.

WINEMAKER'S NOTES

Del Duque shows a dark golden colour due to the extended time spent in cask. On the nose sharp aromas combined with walnuts from the time spent under flor. As well it shows dried fruits, roasted hazelnuts, antique furniture and polished leather.

SERVING AND PAIRING

Serve slightly chilled in a small white wine glass in order to appreciate the full bouquet of aromas. Del Duque is a wine to be meditated or enjoyed with powerful dishes such as seafood, rice and small game.



Type: Amontillado VORS

Denomination of Origin:
DO Jerez-Xérès-Sherry

Grape Variety:
100% Palomino Fino

Ageing:
Average 30 years in American oak casks
following the traditional Solera system

Alcohol: 21.5% vol

PH: 3

Total Acidity: 4.7 g/l (tartaric acid)

Volatile Acidity: 0.8 g/l (acetic acid)

Residual Sugars: less than 5 g/l

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Desde 1835
Familia de Vino