

R&G Rolland Galarreta

D.O. Jerez-Sherry

R&G Soleras Olvidadas Amontillado 5.4.1

Two different cultures and two different winemaking styles and a common goal have brought together French winemaker and consultant Michel Rolland and Spanish wine visionary Javier Galarreta. They have selected the best vineyards in Spain's main DOs to create an extraordinary collection of the country's finest terroirs.

The harvest

An exclusive, handcrafted ecologically aged Listán Blanco selection from the historical "Cascos Bodeguero Santa Ana and Miraflores" dating from 1822 and 1740 in Sanlúcar de Barrameda (Cádiz). The "albariza" soil and the botas (barrels), are Sanlúcar's two principal factors creating terroir for Sherry. Sourced from the sub-zone categorised as Jerez Superior, the albariza soils are influenced by The Atlantic and the mouth of The Guadalquivir river. The proximity to the sea allows for a slow, quality maturity process thanks to the moderate temperatures. The harvest starts end August and lasts until early September.

Vinification

The free run juice must is decanted cold for 24 hours in stainless steel deposits. The alcoholic fermentation occurs at a temperature of between 15° and 22°C during approximately 10 days and using native yeasts. After fermentation, the most elegant and fine wines are carefully selected in order to start the biological ageing, fortifying them at a maximum of 15,5% ABV.

The ageing

Once fortified, the wine is put into the "criaderas & soleras" ageing system and biologically aged under the veil ("velo de flor"), aged in century old "botas" (casks) in the "Solera Santa Ana" dating back to 1740, until the wine achieves the average age of more than 30 years. After 12 year's ageing, the "velo de flor" disappears and the oxidative ageing period starts. The surface of the wine is at this point in contact with oxygen within the "bota". As the wine naturally ages, it's alcohol level increases from the initial 15,5% to 21%.

Tasting notes

Colour: Slowly and with the passing of the years the wine develops a more intense colour between amber and and a brilliant dark mahogany. This is an elegant wine which ranges from pale topaz to amber in colour.

Nose: High aromatic intensity, spice, aroma of antique wood. Its subtle, delicate bouquet has an ethereal base smoothed by aromas of hazelnut and plants; reminiscent of aromatic herbs and dark tobacco.

Palate: Saline, very dry, enveloping and very persistent. Light and smooth in the mouth with well-balanced acidity; both complex and evocative, giving way to a dry finish and lingering aftertaste with a hint of nuts and wood.

Food pairing: Amontillado has such enormous pairing potential, since its dry and intense flavour adapts to difficult and risky pairings. It's a fascinating match for veggies, truffles or mushrooms, and excellent with smoked chicken or artichokes.

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Technical data

Varietals	100% Listán Blanco
Vineyards	Sourced from sub-zone categorised as Jerez Superior, albariza soils influenced by The Atlantic.
Barrel Composition	Casks of American oak of between 500 and 900L.
Barrel Age	The oldest "bota" (cask) in the "Solera Santa Ana" dates back to 1740.
Time in Barrel	30 years average.
Alcohol content (vol)	21% vol.
Acidity total (gr/l)	5-7 g/L.
Residual sugar (gr/l)	1-2 g/L.
Suggested serving temperature	Serve it between 12° and 14° C in a white wine glass. Its composition allows it to be stored in open bottles for months.
Winemaker	Michel Rolland & Javier R. de Galarreta



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