



BODEGAS TRADICIÓN



PALO CORTADO VORS 30 YEARS

BODEGAS TRADICIÓN || Bodegas Tradición was established in 1998, but its roots go back to one of the oldest wineries from Jerez, founded in 1650. Owner Joaquin Rivero acquired stocks from some of the oldest and most historic soleras of Jerez and restored a derelict 19th century bodega to release their first bottles in 2003 – all VORS classified wines. They are somewhat of an anomaly – a young bodega that focused exclusively on very old wines – but their approach is completely unyielding and each wine a benchmark and superlative example of its style. All wines are unfinned & unfiltered, bottled, labeled and individually numbered by hand.

JEREZ || The DO Jerez-Xérès-Sherry was founded in 1933, Spain's first. It is situated in the province of Cadiz, where the wines are made in the traditional way, based on the Solera system of dynamic aging on butts (barrels). The best vineyard sites are on the famous 'albariza' soils, a white limestone marl; which are deep, with excellent water retaining properties. These are ideal conditions for vine cultivation since they are able to reserve the rainwater for the dry, hot summer months.

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BLEND | 100% Palomino Fino

WINEMAKING | This rarest dry-wine style exhibits characteristics of both Amontillado and Oloroso, in its perfume and body. A very special selection of wines is aged in the traditional Solera system for many decades in seasoned American oak barrels. Average age of 32 years.

ALCOHOL | 19.5%

PRESS | 94 WA

“The NV Palo Cortado Tradicion VORS, averages 32 years of age, which they consider the correct age for Palo Cortado, so it is not just an old Sherry. Light amber-colored, the nose has a sweet sensation, apricots, and almonds but then the mouth is very dry and saline, fine and light, with flavors of hazelnut, a little varnish, very elegant, intense, pungent, a little spicity. It has a delineated palate, superb intensity, and very long finish. Classical, elegant, clean, intense and delicate could be common descriptors for all their wines. A textbook Palo Cortado. Drink 2013-2019.”

- Luis Gutierrez

