

Williams and Humbert Sherries

Region: Jerez, Spain Date Established: 1877

For over 130 years, Bodegas Williams & Humbert have been producing the finest sherries and brandies; as well as a diverse portfolio of spirits, utilizing one of the most traditional methods of ageing, the solera method. Founded in 1877 by Sir Alexander Williams and Arthur Humbert, Bodega Williams & Humbert has been considered to be one of the world's most prestigious wine producers in the world. They were involved in the creation of the Jerez-Xeres-Brandy Quality Demarcation, as well as the criteria for evaluating sherries. Now owned by the Medina family, two generations work side by side in the creation of the wines and spirits.

Located in the heart of Jerez de la Frontera, Bodega Williams & Humbert has more than 1,200 acres of vineyards, and the largest wine cellar in Europe. The family owned and operated Bodega has produced a great variety of high quality sherries, while maintaining the traditional methods of solera aging. Solera is a method of producing wines, where small amounts of younger wines are systematically blended with the more mature wines over a period of time.

Bodega Williams & Humbert has a variety of sherry lines, most notably the Dry Sack Medium created in 1906, a staple sherry among many restaurants around the world. In addition, Bodegas Williams & Humbert has three lines of sherries - Dry Sack, Don Zoilo, and the Rare Aged. Each tier offers expressions that range from dry to sweet profiles. Each expression in The Don Zoilo range is aged for 12 years in Solera. The Rare Age line requires that each of the expressions carry the VOS (Very Old Sherry) or VORS (Very Old Rare Sherry) certification. Bodegas Williams & Humbert has one of the largest and most diverse offerings of 20 and 30 year old Rare and Very Rare Age expressions.



- Williams and Humbert offers a broad range of sherries from the Heritage Series, the Don Zoilo Collection and the Rare Aged Collection.
- Gran Duque D'Alba brandies is one of the oldest Spanish brandies produced using the solera aging process
- The Heritage Series includes Pando Fino Sherry, Dry Sack Medium Sherry, and Canasta Cream Sherry
- The Don Zoilo Collection includes Manzanilla, Amontillado, Oloros and Pedro Ximenez Sherry
- The Rare Age Collection include Dry Sack 15 Year Old, Don Guido 20 Year Old, Dos Cortados 20 Year Old and Jalifa 30 Year Old Sherry



DRYSACK

- **PANDO** Brilliant, pale gold colors. Intense, complex aromas reminiscent of the yeast layer with a hint of almond. Delicate yet full-bodied, with character and elegance. A long aftertaste and nose.
- **DRY SACK MEDIUM** An amber-colored wine of intense aromas suggesting dried nuts. A fragrant sherry with a clean finish, little acid and slightly sweet
- **CANASTA** Mahogany color and aromas of dried nuts with a hint of raisins and brown sugar. Smooth, velvety palate with warm alcohol flavors and a persistent aftertaste.
- **DON ZOILO MANZANILLA** - Brilliant hues of old gold. Sharply intense and complex aromas reminiscent of the yeast layer, with a note of almond. Very dry on the palate, with a perfect level of acidity. Full-bodied, assertive and elegant with a lingering finish. An extremely expressive and unforgettable wine.
- **DON ZOILO AMONTILLADO** Brilliant hues of old gold and amber. Intense, and complex on the nose, with a subtle note of the fino sherry it had once been and a hint of dried nuts. Dry, with excellent acidity; a long, full bodied and elegant palate. Delightfully expressive finish.
- **DON ZOILO OLOROSO** Bright amber. Intense aromas characteristic of this type of wine and a hint of dried nuts and fruits. Dry, rich, with smooth tannins, it is luscious and balanced. A long finish.

- **DON ZOILO PEDRO XIMENEZ** Mahogany-black. Characteristic Pedro Ximénez, raisin and fig nose. Low acidity, very sweet and with a long finish.
- **DOS CORTADOS RARE OLD PALO CORTADO ESPECIAL** Aged for 20 years, has a warm golden color with a soft aroma of wood, vanilla and spices nuts and a long, intense finish.
- **DON GUIDO RARE OLD SWEET SOLERA ESPECIAL** A full-bodied Oloroso made from sun-dried Pedro Ximénez grapes. Aged a minimum of 20 years, Don Guido has a deep mahogany color, a rich aroma of nuts and dried fruits and long, sweet finish.
- **JALIFA RARE OLD AMONTILLADO SOLERA ESPECIAL** Undergoes a dual aging process, first as a fino for several years and, subsequently, after being fortified, aged further with controlled air contact to achieve the desired level of oxidation. The result is an amber color with a distinct aroma of vanilla and nuts and a long, smooth finish.

