BODEGAS WILLIAMS & HUMBERT

DON ZOILO AMONTILLADO SHERRY

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 the US, 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. Bodegas Williams & Humbert has one of the largest and most diverse offerings of 20 and 30 year old Rare and Very Rare age expressions.

The Bodegas Williams & Humbert portfolio also includes spirits such as Gran Duque D'Alba Brandies, Crema D'Alba, and Dos Maderas Rums.

PRODUCTION AREA
Country: Spain
Region: Jerez

GRAPE:
Estate grown Palomino grapes from vineyard Jerez Superior Balbaina

PRODUCTION TECHNIQUES
Palomino grapes aged in oak casks for 12 years in the traditional Solera method.

DESCRIPTION
Color: Brilliant hues of old gold and amber
Aroma: Pungent, intense, and complex on the nose, with a subtle note of the fino sherry it ha once been and a hint of dried nuts.
Taste: Dry, with excellentacidity; a long, full bodied and elegant palate. Delightfully expressive and unforgettable finish

ANALYSIS
Alc.: 18%

SUGAR CONTENT
4 g/l

SERVING SUGGESTIONS
The perfect chilled aperitif accompanied by a high-quality cheese, ham, dried fruits and/or seafood.

BOTTLE SIZES
750 mls

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