



## DRY SACK 15 YEAR SOLERA ESPECIAL



**COUNTRY** Spain

**APPELLATION** Jerez

**REGION** Jerez

**WINEMAKER** Paola Medina

### BACKGROUND

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 worlds most prestigious wine producers in the world.

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.

Dry Sack 15 Year-Old is a rare indulgence to be enjoyed as a dessert wine or after-dinner drink - a sophisticated alternative to a port or single-malt. A blend of 78% Dry Oloroso and 22% Pedro Jimenez Sherries. Aged for at least 15 years, each Sherry style is first aged in its own Solera system and then blended in a third Solera.

### DESCRIPTION

**COLOR:** Warm mahogany.

**NOSE:** Very fragrant with aromas of raisins, figs, roasted nuts, oak and vanilla.

**TASTE:** Full-bodied with a complex, lingering finish.

### VINIFICATION

A blend of 78% Dry Oloroso and 22% Pedro Jimenez Sherries. Aged for at least 15 years, each Sherry style is first aged in its own Solera system and then blended in a third Solera.

### ANALYSIS

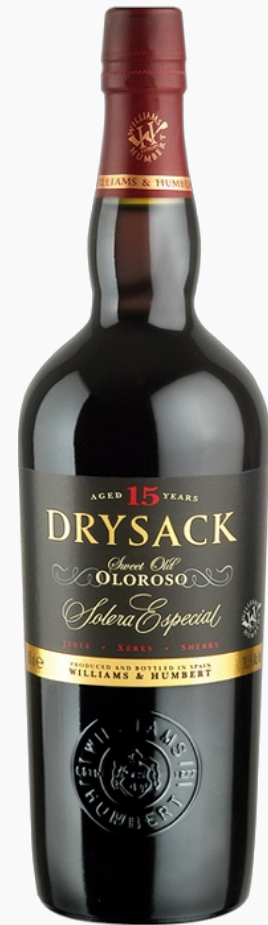
Alcohol: 20.5% RS: 28 g/l

### SERVING SUGGESTIONS

Best served neat or in classic and contemporary cocktails.

### BOTTLE SIZES

750 ml



 **Vegan**  **Gluten Free**