

# EL MAESTRO SIERRA PEDRO XIMENEZ

100% Pedro Ximénez. Deep mahogany color. Vibrant fruity aromas of orange and figs with exotic spices and caramel. A silky, velvety, rich, dense and very creamy mid palate. Robust flavors of red fruits, marmalade, caramel and toasted almonds. . With great acidity the wine is light on its feet and almost refreshing. Slightly bitter notes of coffee beans on the immense and long-lasting finish. Serve at room temperature. Ideal to accompany liver, blue cheeses or dark chocolate. The perfect way to end a meal, especially if you feel like skipping dessert.



From the Jerez de la Frontera site in Jerez-Xérès-Sherry, Andalucía, Spain. The grapes are exposed to the sun once harvested for dehydration and raisining. Converted into raisins, the grapes are crushed and fermented in steel vats. Once the must has been extracted and in order to stop its fermentation, wine alcohol is added until it reaches approximately 10° to stabilize it. During the following autumn and winter, the wine will clarify. Then, they proceed to the *desliado* (the cleaning of sediments). Aged for 15 years in solera.

El Maestro Sierra was founded in 1830 by the master carpenter José Antonio Sierra. Recognized as one of the top coopers in the area, José Antonio made the barrels for all of the big Sherry houses, but he longed to become involved in the Sherry trade itself. Eventually, he built a small winery with the aim of making the best sherries possible. Over time he overcame many hardships and became one of the top

Almacenistas (stock-holders) of high quality Sherries. El Maestro Sierra was passed down through the family and protected by the legendary Doña Pilar Pla Pechovierto, (a brave and resolute woman who inherited the business after the early death of her husband) from 1976 until her passing in 2020. It became the first bodega run entirely by women. Their treasures are many. From their unique location in Jerez, they have a clear view of the Atlantic Ocean, where they are exposed to the cool Poniente winds which nourish the *flor*, allowing it to be present all year round, giving their wines elegance. This is one of the keys to their *terruño*. They have been buying their palomino grapes from the same suppliers for many decades and these growers are known for having some of the best parcels within Jerez Superior. And since the wines at El Maestro Sierra have seen little sales, the stocks have remained virtually untouched for the last 30 years. The soleras at the winery are easily over 60 years old, some may be close to 100. Today the tradition is continued by Pilar's daughter and current owner, Dr. Carmen Borrego Pla, and capataza Ana Cabestrero; aided by long-time-family-friend and consultant master capataz, Paco Salas. Being fierce protectors of tradition, they are one of the last bodegas still working entirely by hand. Ana and her team of four "run the scales" manually with the traditional *canoas*, *jarra*, *sifón*, and *rodador*. This traditional way of moving the wine introduces the right amount of aeration, which in turn adds to the complexity. Upholding their heritage, all coopering and barrel repair is still done in-house, with no new barrels used. By anyone's standard in Jerez, the crown jewel of Sherry is El Maestro Sierra.

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## Tasting Note:

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## Shelf Talker:

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