



# BODEGAS YUSTE AURORA

MANZANILLA-SANLÚCAR DE BARRAMEDA  
JEREZ

Sanlúcar native Francisco Yuste has sold Manzanilla his whole life, building a successful distributorship in the provinces of Cádiz and Córdoba. In 1991 Yuste purchased historic **Bodega Santa Ana** in Sanlúcar's Barrio Bajo, including Santa Ana's famed centenarian solera. Yuste added **Bodega Los Ángeles** in Barrio Alto in 2001, immediately restoring it to Manzanilla production and developing it to refresh his Santa Ana *criaderas* (solera tiers). Filling out a production structure that would allow him to create extraordinary wines, Yuste acquired **Bodega Miraflores** in 2010 to serve as production base. In 2015 Yuste's acquisition of the classic **Aurora** brand provided impetus for export launch, followed by his 2016 purchase of **Herederos de Argüeso** (with its renowned Manzanilla, San León).



Quality here starts with the fantastic 46-hectare **Viña La Alamedilla** estate in the Jerez pago of Carrascal. Additional long-term sources in El Puerto de Santa María's Balbaína and Sanlúcar's Miraflores contribute freshness and minerality, and ample body. Just 800 meters from the Guadalquivir estuary, Miraflores offers ideal conditions for creating select *sobretablas* (new wine) and for initiating Manzanilla development. After 5 years under flor, the Manzanilla Fina passes to Bodega Los Ángeles for aging as Aurora Manzanilla before entering the solera at Bodega Santa Ana in the Barrio Bajo, where 10+ year-old Manzanilla Pasada en Rama "The Pearl of Sanlúcar" **La Kika** is bottled by hand from select botas.

## **Aurora MANZANILLA FINO**

Produced in a solera program with more scales than a typical Fino, this very pale and dry Manzanilla is aged around Sanlúcar de Barrameda. Closer to the sea and cooler than Jerez, Sanlúcar de Barrameda is more humid with more constant temperatures than inland bodegas, producing a thicker flor layer with less air contact than typical Fino. The result is a slightly lighter type of Fino with virtually no glycerol, combining saline notes with fresh liveliness. The aromatic profile is reminiscent of the coast: sea-spray and salt, and sometimes iodine. *Manzanilla* is a Spanish term for **chamomile**, because the sherry frequently presents as such to human olfactory receptors.

*Complex, round, saline-kissed Manzanilla 8–10 years old, bottled with minimal interference to preserve the interplay between seaside freshness and the full mid-palate.*

## **Aurora AMONTILLADO**

Amontillado is a Fino or Manzanilla under flor for the first 3–8 years, but then aged in slightly porous oak without flor. Results of this type of oxidation are darker color, richer flavors, less citrus than Fino and increased elegance and structure. The additional evaporation brings greater concentration and slightly higher alcohol levels (16°–22°).

*Authentic Amontillado produced from fine Manzanilla, dry and deeply golden in color. Clearly reminiscent of its late Manzanilla stages with salt air on the nose. Aging has rounded the palate naturally, balanced and long with salt brine lingering throughout the impressively clean finish.*

## **Aurora OLOROSO**

Normally darker than Amontillado and typically dark and nutty, **Oloroso**, *fragrant* in Spanish, is made in Jerez and Montilla-Moriles. Unlike Fino and Amontillado aged under a protective layer of flor, lots destined for Oloroso are fortified to 17-18% abv (prohibiting flor) and then oxidatively aged open to air and breathing through the barrel in a solera system. Oloroso therefore lacks the yeastiness of fino sherries. As the wine ages, it becomes darker, with a driving character and increasing alcohol. Such soleras are expensive to maintain due to evaporative loss.

*Exceptional dry oloroso, clean and elegant retaining the fresh expression of Palomino grown and aged close to the sea. Lingering, silky, nutty-salty flavors with the finesse only possible from Sanlúcar de Barrameda.*

## **Aurora PEDRO XIMENEZ**

*Dessert Pedro Ximénez of exceptionally fine texture and aroma, with silky sweetness that is light on its feet due to extended aging in Sanlúcar's moderate, humid, seaside conditions.*

*Thank you for your time and for your interest in Connoisseur Wines*



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What we refer to as sherry originates in the geographically superimposed DO zones of **Jerez-Xérès-Sherry** and **Manzanilla-Sanlúcar de Barrameda**, but the latter DO can only be used when the sherry has been aged in the seaside town of Sanlúcar. On the coast, the cool Atlantic breezes alleviate the heat of the region, but the effect quickly dissipates as one moves inland where summer temperatures can average almost 20° F higher.

## MANZANILLA "LA KIKA"

Dedicated to Paco Yuste's late mother and produced at historic Bodega Santa Ana in Sanlúcar's Barrio Bajo, **La Kika** is drawn from select 10+ year-old butts in the 1st *criadera* (stage) of a solera exceeding 100 years. Hand-bottled only rarely in tiny quantities (until recently mainly for family and friends), La Kika is a Manzanilla Pasada, in barrel longer than the typical Manzanilla (at flor's end), but not aged long enough to be considered Amontillado. The tiny spout and long stopper cork ensure an excellent seal.

*Deep brassy gold, looks to be en rama, some legs; beautiful, deep nose: saline flor, olive brine, and sourdough; full, very maritime, reeks of Manzanilla Pasada with slight traces of rope, butter and nuts (indicating the flor is getting thinner and air is beginning to influence the wine). If ever a wine smelled of its place of origin, this is it. Deep and quite intense on the palate; great presence; olive brine, sea salt, hints of almond in the nose; fantastic length, soft round finish with a bitter flor edge.*



Over many acquisitions, Yuste assembled a thrilling collection of treasure soleras, including the celebrated 18th century soleras of the Conde de Aldama, who preserved his prephylloxeric wines by encasing their botas in plaster, thereby preventing their admixture with wine from grafted vines for approximately 50 years. This is a fascinating project in which the restoration of ancient soleras from tiny historic bodegas in the emblematic Barrio Alto and Barrio Bajo districts has led us to wonderfully classic Jerez wines.

## CONDE DE ALDAMA AMONTILLADO

*A superb Amontillado upon breaking the seal in 1927, concentration and intensity have subsequently multiplied. Intensely perfumed; long, bracingly dry, quintessentially salty, minerally Sanlúcar Amontillado.*

## CONDE DE ALDAMA PALO CORTADO

*A rare, authentic Palo Cortado, round and long on the palate with a special tang and the aromatic minerality so reflective of its maritime origins and aging environment.*

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