

Emilio Hidalgo Fino Seco Jerez Spain NV

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Rationale

Final Deductions

GRAPE Palomino Fino/blend
GEOGRAPHY Europe
COUNTRY Spain
LARGER REGION Andalucía
SMALLER REGION Jerez/Sherry

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Light
COLOR Yellow
HIGHLIGHTS None
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL High
PHENOLS None
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Yuzu • Lemon • Grapefruit (W/Y) *Condition: Under Ripe / Tart, Fresh, Ripe*
Part: Flesh

TREE/VINE FRUIT Quince • Apple (Green) • Pear (Green) *Condition: Fresh*

STONE FRUIT Plum (Green/Yellow) *Condition: Under Ripe / Tart, Fresh*

TROPICAL FRUIT Starfruit *Condition: Fresh*

FLORAL Magnolia • Lemon / Lime Blossom *Condition: Dried, Fresh*

GREEN VEGETABLE Caper • Olive (Green)

HERBAL Sage • Verbena • Laurel / Bay Leaf

OTHER SPICES Ginger Powder • Sesame / Candy

INORGANIC EARTH Mineral / Rock • Salinity / Seashell

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Neutral / Large Oak

OXIDATION/NUTTINESS Pinenut • Almond / Marzipan • Macadamia • Cashew

CHEMICAL COMPOUNDS Oxidation

PERCEIVED WINEMAKING CHOICES Lees Contact • Fortified