

## Emilio Hidalgo Fino Seco Jerez Spain NV

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



### Final Deductions

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

### Rationale

Few wines anywhere can boast such a long and distinguished history as Sherry. The Jerez DO (Denominación de Origen) title was Spain's very first, awarded in 1933.

Sherry is also one of the world's most misunderstood wines. Where else can you find such compelling, complex wines with an average age of perhaps 30 years for such reasonable prices? A quick description of Sherry aging – you start with young, fresh Palomino wine. The lightest wines go into a Fino solera and grow flor, a whitish yeast that lives on the surface of the wine in the barrel. There, they remain, moving through the solera for at least three years. Flor keeps the wine fresh and pale; when it dies, the wine darkens into Amontillado. A solera works like this: imagine a row of barrels. At one end, mature wine is taken out for bottling, perhaps a third of the barrel at a time, and replaced from the next barrel. This continues down the line, with new young wine put in at the beginning.

Bodegas Emilio Hidalgo was founded in 1874 and has developed an international reputation for producing elegant, refined Sherries. Today, the fifth generation of Hidalgos runs the winery, carrying on the family's rich Sherry-making heritage. This new generation maintains the traditions that have been carefully preserved and enriched for more than 130 years and benefits from having had the same cellar master, or capataz, for the past five decades, the recently retired Manuel Nieves.

### Sight

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

### Structure

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

### Aroma & Taste

**CITRUS FRUIT** Lemon • Grapefruit (W/Y) • Meyer Lemon *Condition: Under Ripe / Tart, Fresh* *Part: Flesh*  
**TREE/VINE FRUIT** Apple (Green) • Quince *Condition: Fresh, Under Ripe / Tart*  
**FLORAL** Lemon / Lime Blossom • Apple Blossom *Condition: Dried*  
**GREEN VEGETABLE** Olive (Green) • Caper  
**HERBAL** Chicory • Lemon Grass  
**OTHER SPICES** Ginger Powder • Sesame / Candy  
**INORGANIC EARTH** Mineral / Rock • Salinity / Seashell • Chalk / Limestone  
**OAK AGING** Yes *Oak Intensity: Low*  
**OAK INFLUENCE** Neutral / Large Oak  
**OXIDATION/NUTTINESS** Cashew • Peanut / Shell • Chestnut  
**CHEMICAL COMPOUNDS** Oxidation  
**PERCEIVED WINEMAKING CHOICES** Fortified • Acidulation