



NV Emilio Hidalgo El Tresillo Amontillado Fino

A Palomino Dry White Sherry wine from Jerez, Andalusia, Spain

Review by Luis Gutierrez

Wine Advocate # 208 (Aug 2013)

Rating: 90

Drink 2013 - 2016

Cost: \$75

The NV El Tresillo Amontillado Fino is from the El Tresillo solera (hence the same name as the 1874 Amontillado). It is basically a Fino that has completed its biological aging, alcohol level adjusted to 17%, the flor has disappeared and has only started its oxidative aging towards an Amontillado. This would be a Fino Amontillado, a category that does not officially exist anymore. It's something between an old Fino and a young Amontillado. It has a combination of both the saline and marine notes of the biological aging and incipient notes of hazelnuts and a touch of varnish from the oxidative cycle. The palate shows the addition of alcohol that would need a little bit more time to get integrated. It's an unusual wine. Drink 2013-2016. Emilio Hidalgo founded his bodega in the center of Jerez in 1874, where it is still managed by the fifth generation of the family. They have an impressive range of wines, with some of the original soleras containing wines over 100 years old which are offered in homeopathic quantities (like their superb Palo Cortado and PX). Imported by Winebow, Montvale, NJ; tel. (201) 445-0620; www.winebow.com
