

# Amontillado

Amontillado is a Fino or Manzanilla where the flor died and the wine (usually adjusted to 17% alc.) is then aged oxidatively. In commercial versions, this will simply be a winemaking decision implemented on a relatively young Fino, and the resulting wine will be a tasty combo of freshness and nutty complexity. In more premium versions, Fino will be aged until the flor naturally expires, usually after a decade or so, and the subsequent oxidative ageing can be very prolonged, including into VOS and VORS periods of time and sometimes much longer: some Amontillados can stay in a solera for a century, with the alcohol gradually concentrated to 22% or more. For many sherry lovers, Amontillado is the king of sherries, offering ultimate complexity coupled with elegance and freshness. The range of older wines currently on the market is staggering.



## Emilio Hidalgo • Amontillado El Tresillo

D.O. Jerez-Xérès-Sherry • 17.5%

El Tresillo, named after a card game once popular in Jerez, has two versions: one adolescent, aged ten years under flor and five without, labelled as Amontillado Fino in the past (though that is no longer an option), and a very limited selection from the foundational 1874 solera, labelled with precisely that date as "Amontillado Viejo," which is reviewed just below.

I have provocatively given a higher score to the former, because it is such a drinkable, complex, life-enhancing wine, as opposed to its older sibling which many people will find difficult to actually drink. In any case even the younger El Tresillo is a sherry of staggering intensity and complexity, with massive wood oxidation and pronounced almondy rancio dominating the profile. Seriously taut and lemony-zesty, this shows a towering personality.