

# Palo Cortado

---

Read any book about sherry and there will be a special chapter on the “miraculous” category of Palo Cortado. The problem is there is no clear definition of what it is. According to one theory, it is a Fino that spontaneously decided to become an Oloroso, killing its flor. Another says that it is an Oloroso that had ambitions of tasting like a Fino, with more finesse and less oxidation than its peers. These definitions are contradictory, and you will quickly learn in Jerez and Sanlúcar that every winery has a slightly different approach to Palo Cortado. For Barbadillo, it is a “mainly oxidative” wine, while Hidalgo defined it as a “full-bodied Amontillado.” In any case, Palo Cortado is almost always a premium wine, with many old, rare soleras on the market now—though often at a price.

92

## **Emilio Hidalgo • Palo Cortado Marqués de Rodil**

D.O. Jerez-Xérès-Sherry • 18.5%

Attractive complexity of candied fruit and woody oxidation: Peach, plum, almonds, and deep vinosity. After a broad juicy start, this becomes more oxidatively aggressive and less generous on the finish. With notable length, this is a very good Palo Cortado, though short of the sheer emotion of Emilio Hidalgo's other bottlings.