

# El Maestro Sierra

D.O. Jerez-Xérès-Sherry y Manzanilla

In 1832 the master carpenter José Antonio Sierra founded El Maestro Sierra. As one of the top coopers in the area, José Antonio was the person who made the barrels for all of the big Sherry houses. After years of making barrels for everyone else he came to the conclusion that he could produce Sherries that were better than what the big Sherry houses were cranking out, so he went about opening up his own little winery.

This little up-start Sherry producer was not welcomed in world of nobility-owned Sherry houses and so the local gentry did everything they could to stop him. Fortunately the quality of his sherry prevailed over their efforts and José Antonio Sierra became one of the top Almacenistas (stockholders) of high quality Sherries. Poking fun at his struggle, the label depicts an allegorical fox hunt with the nobles hunting El Maestro Sierra's fox.

It takes a skilled capataz, or cellar master, to recognize an unruly sherry; sherry that chooses its own path to aging. These aren't Amontillados, and they're not Olorosos. They are something unique and all their own, they are Palo Cortados.



## Palo Cortado

**Grapes:** Palomino

**Solera Aging:** At least 70 years

**Vinification:** Sourced from 4 barrels of Palo Cortado of an unknown age, the solera is estimated to be over 70 years old.

**Serving Recommendation:** El Maestro Sierra Palo Cortado should be served at European room temperature (65°F).