

## CAYETANO del PINO y Cia, Almacenista Palo Cortado sherries, Jerez

As well as all their own production, Sánchez Romate are responsible for packaging and marketing the wines of a special Almacenista in Jerez, Cayetano del Pino.

Almacenistas are small 'warehousing' businesses (*almacén* is Moorish for warehouse). Not all Sherry businesses are licensed to sell wine under their own label. Almacenistas are only licensed to mature wines, and must on-sell their stocks to the Bodegas. Usually, these are hobby businesses in which one or two small buildings age a limited quantity of Sherry, usually only working with a single style.

In the past, there was a large number of Almacenistas (perhaps as many as fifty), currently they are just fifteen. Their wines become very useful to the Sherry Houses in times of high demand and resultant stress on the age and depth of the Soleras, particularly during the Feria de Sevilla. Late in the 20<sup>th</sup> Century, Lustau started bottling some of these Almacenistas under Lustau's license but with the Almacenista's name on the label, and for the first time these wines did not disappear anonymously into blends. Sánchez Romate are delighted to follow suit and present the beautiful wines of Cayetano del Pino in their own light.

Cayetano del Pino is a family-owned Almacenista business dating to the mid-1880s, procuring and nurturing sherries in small lots for re-sale down the track with enhanced character. Cayetano himself was an agriculturalist, growing beet, wheat, sunflowers, while maintaining this small cellar of incredible quality Palo Cortado. Since the 1960s, his descendants have concentrated on the wine business, in a small cellar in the south-west *poniente* corner of Jerez. These days, the cellar is not worked much, and has gained considerable aged character. Sánchez Romate purchase<sup>1</sup> and bottle the annual output of these tiny soleras, one each of 15 and 5 butts, with minimal filtration. Cayetano del Pino specialise in Palo Cortado, that strange and beautiful half-world between Amontillado & Oloroso.



### Palo Cortado Solera 1/15



Average aged of 20 years, bottled in 750ml screwcap. There is a *solera* of 133 butts, with *criadera* of 112 and 139 further, and some very old reserves which feed these. The *sacas* are of just 2 *arroba* (33 litres) per butt per annum, so it is a very slowly worked system!

*Relatively fresh-smelling: saline and nutty with fine timber aromatics, some rinded cheese and rancio complexity. Balsamic oranges very pretty over nuts. Relatively light, slightly creamy in middle, then a fresh nippy finish. Very pure and lovely, immediately likeable with great lines.*

### Palo Cortado Viejísimo Solera 1/5



This incredibly complex wine is the product of a single annual bottling from one butt in a Solera of just five, these are fed by three *criadera* totalling 45 butts, and which are fed by the younger Palo Cortado *solera*. Average age more than 35 years. Everything is done by hand, including rinsing and filling of bottles. Bottled in 375ml screwcap.

*Spare, elegant, detailed and beautiful, this is reserved and very fine-smelling. Hazelnut praline all through, great depth and definition without getting at all full. Long rancio, salted and spicy finish. Drinks like a great old brandy with wonderful fruit life. Yum. Yum.*

<sup>1</sup> Lustau also take some wine from CdP, perhaps 3,000 litres/year.