

## PAOLA MEDINA

### Williams colección sherries de añada

*“Unique, unrepeatabe” current releases (all are 500ml bottlings).*

Selected from the now 18 vintages Paola has in her *sacristia*, the first sacas of 2019 delve deep into the project’s antiquity. What will be released next? A young *Fino* ‘eco’ from 2016, her first *Fino*-strength *Amontillado* from 2005, another *saca* of the magisterial 2009 *Oloroso*? Who knows, but it’ll be deadly exciting when we find out ... in the meantime, these are extremely rare (bottlings of around 750 litres).

**PAOLA MEDINA’s Williams Colección Añadas (currently available):**

**Fino de Añada ‘Jaleo’ 2012 *saca de noviembre* 2018, \$33 luc**

**Fino de Añada 2010 *saca de enero* 2019, \$45**

**Amontillado de Añada 2001, *saca de enero* 2019, \$125**

**Palo Cortado de Añada 2002, *saca de enero* 2019, \$125**

**Oloroso 2001, *saca de enero* 2019, \$125**



One of the large, historical houses of conventional sherry-making, Williams and Humbert nowadays offer a layer of distinct wines within the fluidity of ‘Sherry’ styles. Under the young generation leadership of Paola Medina Sheldon, the Williams Coleccion is a series of astonishingly delicate and singular *Finos* and *Olorosos* - statically aged single-vintage wines, with terroir as important as bodega influences. Paola mainly takes fruit from the ‘las Conchas’ vineyard within Pago Añina (jerez), and some from old vines in Pago Carrascal (jerez). A new organic *Fino* was added to the range in 2018, after a first *saca* from *añada* 2015 - this is from Pago de Burujena, in Trebujena.

Paola’s ‘*añadas*’ are a welcome renaissance for this house: established in 1877, a century later it was a significant victim in the Rumasa disaster<sup>1</sup>. The Medina family bought W&H back in 2005 and re-established it as a family bodega. Many of the old soleras from the 19<sup>th</sup> century have been maintained. For us, however, Paola’s *Fino*, *Amontillado*, *Palo Cortado* and *Oloroso añadas* are the story. As a quite young winemaker, Paola started this series with the 2001 harvest.<sup>2</sup>

Each year, around 30 barrels of *Fino* grade palomino *sobretablas* are laid down, some of these naturally take flor and become *Finos de añada*, aged biologically, but statically<sup>3</sup>. The rest are aged as *Olorosos de añada* (these are at 18% abv in topped barrels, but only from delicate free-run palomino with no pressings<sup>4</sup>). Nuancing the story, some go on to become individual casks of very rare *Amontillado* or *Palo Cortado*.

Vintage wines aged statically are different to dynamically-aged solera Sherries<sup>5</sup>. The developmental profile is different: each barrel of the same wine from the same year can have quite different characters. In time, the *Finos* become natural *Amontillados*, without any process intervention.

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<sup>1</sup> Rumasa was a ‘ponzi-like’ scramble of wine businesses set up by Opus Dei fascist and life-time crook, Jose Maria Ruiz-Mateos. Rumasa was a tangle of scandal, with giant mergers, splits and sales of Sherry Bodegas commencing in the 1960s and not truly ending until the current decade. Ruiz-Mateos oversaw a ridiculous boom in planting of Jerez vineyards in the late 1960s, followed by massive and constant decline. In 1960, there were more than 350 bodegas; now there around 60. Vineyard plantings are a fraction of the historical mean, and export sales of sherry declining from 150 million litres in the 1970s to 20 million in 2017. Vineyard origin (the terroir identity of wines through specific pagos) has all-but-disappeared and the entire business has devolved to depend on cheap supermarket blends of low quality generating little profit. The sherry business still hasn’t recovered from Rumasa.

<sup>2</sup> W&H have made *añada sherries* since 1920 and still maintain a reference library of vintage sherry barrels dating back to the 1930s. This legacy has been significantly developed under Paola. The bodega itself is a remarkable engineering work.

<sup>3</sup> Single vintage wines with each barrel distinct and no blending-refreshment from ‘running the scales’.

<sup>4</sup> In distinction to ‘regular’ *Olorosos*. These often come from lesser soils (clay or sand), ‘fatter’ fruit and pressings wine.

<sup>5</sup> Fractional blending facilitates what is termed ‘dynamic’ biological ageing under flor yeast, via constant blending and refreshment in a solera-criadera system with regular *sacas-y-rocios*.

**PAOLA MEDINA's Williams Colección Añadas *Fino en rama ecologico* 2015, saca de marzo de 2018**  
15% abv, from Pago Burujena (trebujena). 3.2 pH, 4.2 g/l TA.  
Fortified to 15.5% with organic alcohol, spontaneous flor.

*Marzipan and wild rice grass, a deep soft sense of chalky soil, a boisterous young whisky character (3yo Glenlivet), opening out and soft finishing, gently dry and starting to show a touch of nut in the brine-sour water.*



**PAOLA MEDINA's Williams Colección Añadas *Fino en rama* 2012, saca de noviembre 2018**

*This is all about rise and fall within a fabulous Sherry rim approximating a Margarita, with salt, aldehyde, mandarin blossom. Within, golden, flossed brass-caramel threads run through a bed of ripe barley and rice, with flor in ginger biscuit mode. It's deep, soft and round, an ovoid oral disc filled with field and coastal elements. A compelling, inviting wine of cereal and chalk.*

**PAOLA MEDINA's Williams Colección Añadas '*Jaleo*' *Fino en rama* 2010, saca de enero 2019**

Based on old vines in Pagos Añina and Carrascal (jerez). Product of a cool, humid vintage. The 2019 saca is the last bottling of this incredible *Fino*. '*Jaleo*' means a 'racket' or 'commotion' ... it sure gives us the commotions! '*el Jaleo*' is the title of a John Singer Sargent oil depicting a flamenco scene ...

*Hints of brassy development, really mature standing grass, traces of fine caramelised toffee as pure perfume, weightless and dry. Great depth without weight, very true to style, tangy as heck, whisper clear and still with a trace of whisky-wildness.*

**PAOLA MEDINA's Williams Colección Añadas '*Tiento*' *Fino en rama* 2007, saca de 2017**

'*Tiento*' is a musical referent midway between counterpunctual strictness and virtuosity (from the Spanish verb 'tentar', meaning 'touch', 'attempt' or even 'tempt'. Just two botas - #5 & #6 of those laid down from 2007 were blended to bottle *en rama* after 10 years of barrel development.

*Bees wax, ancient grains, preserved lemon, golden toffeed apple, fennel pollen, camomile, marigold, sea spray, golden shale, parmesan rind, hazelnut skin, pollen pollen pollen and an incredible line.*

**PAOLA MEDINA's Williams Colección Añadas *Fino en rama* 2006, saca de 2014**

2006 was the first in Paola's line of vintage *Finos*, and the first such Jerez *Fino* produced in memory. Of 15 barrels aged statically, only 2 were selected to be bottled as *Fino*.

*Smells of hay, bread, almond, orange, with only delicate yeast aromas and quite mineral. More power and round richness than conventional *Fino*, but well short of *Amontillado*. Sweet and sour elements in the mouth, which is long and dry.*

**PAOLA MEDINA's Williams Colección Añadas *Oloroso en rama* 2009, saca de octubre 2017**

First pressed must from the old vines of Pagos Añina and Carrascal. 3.34 pH, 4.8 g/l tartaric acid, fortified to 18% abv after a spontaneous fermentation.

*Acorn husk, chamomile (in an *Oloroso*!), fine deep marzipan, polished timber, salt-dried orange segments – both fruit and rind, and ... brown ramen broth, kelp pellet, cereal in a pre-whisky mash register, marjoram resin, macadamia glaze, pollen and brine. A chewy soft, rich, ripe walnut mid-palate awaits the strong spice-acid rim which develops with time. At 9 years' age, it's a beautifully direct and characterful 'youngster'. The warmth of 2009 has set a fuller colour than the *amontillado*-light brightness of Paola's other *Oloroso* vintages, but this is still really delicate. It's open to view, and blossoms with the reveal.*



**PAOLA MEDINA's Williams Colección Añadas Oloroso en rama 2003, saca de febrero 2016**

ABV 20.5 %. 2.32pH, 4.65 g/L tartaric acid

*Deep and gentle orange, a speedboat made from polished walnut planks, mahogany gold, a room someone smoked a cigar in yesterday, now full of light and air, a dried tobacco leaf. Rich, dry with faux sweetness, gently round, delicately laced and rimmed with acidity, fine bright, mineral, persistent, but glowingly ovoid, hanging and shimmering.*

**PAOLA MEDINA's Williams Colección Añadas Oloroso en rama 2001, saca de enero 2019**

*Super deep and complex, rich and saline, with a pure developed perfume. Mapled acorn-rich, lightly glyceric, deeply spiced, strong at the rim, releasing to an ethereal boof from a structural base. Fine glazed toffee nut, orange blossom, sunflower and pumpkin seeds, dried chestnut honey, toasted hazelnuts, delicate tangerine caramel, brandied citrus, sandalwood. The acidity itself is incredibly complex, carrying brine and rind, fine old wheat and praline in a gloriously patinated, running mouthfeel. Finish = forever!*

**PAOLA MEDINA's Williams Colección Añadas Amontillado en rama 2001, saca de enero 2019**

ABV 20%. Only 750 litres bottled. After delicate fermentation (17-22 degrees), the original *Fino* was aged biologically at 15.5% and later re-fortified to 18%. Later *Amontillados* (after 2003) have not been re-fortified at all. This, Paola's first *Amontillado* was aged biologically for 10 years, at which time it was re-fortified, topped and aged oxidatively for a further 8 years until classified *Amontillado*.

*Supremely elegant, mineral and vibrant with great complexity. Brilliant amber in colour, very complex aromas, dry in the mouth, mineral, rounded and persistent.*

**PAOLA MEDINA's Williams Colección Añadas Palo Cortado en rama 2002, saca de enero 2019**

2.9 pH, 6.3 TA, 20% abv. As with the other wines, the fruit source is Pagos Añina and Carrascal. This wine is from a fruit selection of extremely fine young material which Paola hoped might develop naturally into a *Palo Cortado*. It was set to age oxidatively from the get-go, in topped barrels fortified to 18 degrees. After 17 years' ageing the wine was finally classified *Palo Cortado* in 2018, and this is its first bottling as such.

*Extremely fine and silky wine, elegant and mineral. Golden mahogany to look at, complex tobacco-timber-mineral aromas, delicate and subtle in the mouth, the elusive fine-unctuous double nature of Palo Cortado in clear view. Balanced persistence in a really long finish.*

