

Sherry goes 'en rama'

Some years back the Sherry producers down in Jerez realized that they had a problem in that, outside of being a staple drink for Andalusians, no one else in Spain was drinking Sherry. This fortified white wine aged in the solera system was quickly being relegated to the annals of history and as such, the Consejo starting taking great strides to educate people about the drink and show that while many are still convinced it's a sweet wine, in fact the fact majority of Sherry is bone dry.

I had the pleasure of attending their Certified Sherry Educator course last year which only helped to boost my love of this drink and some of the modern incarnations that have arisen as of late, one being 'en rama'. For people who don't know Sherry, this probably creates even more confusion but, despite there being little in the way of official terms for this version, it is basically a wine that hasn't gone through the filtering processes of normal Sherry.

The advantage of this is that more particulates from the solera remain and the wines in general are even more expressive than 'regular' Sherry. Some people are ambivalent and view it as just marketing but for me personally, I find it absolutely wonderful and with these hot days, a chilled glass of Fino or Manzanilla (which are the same style of Sherry but from different towns) to be wonderful and 'en rama' even more so.

La Guita en Rama - Manzanilla

Takes everything wonderful about Manzanilla and amplifies it with sea salt and strong chalky mineral notes. Quite smooth and integrated in the mouth but with good citric acidity through to the finish. 9€

Tio Pepe - En Rama Fino

Light and bready in the nose with lively nutty notes. Crisp, dry, and refreshing with a clean finish that begs for it to be paired with just about anything imaginable. 15€