

Age Dated Sherries – D.O. Jerez

20 Year Old Amontillado VOS

Varietals: 100% Palomino Fino

Solera: Familia Páez Morilla, 25 years old

Alcohol Content: 19.5% by Vol.

Tasting Notes: Medium-bodied with a light mahogany color, this Sherry shows the subtle nuances of nuts and caramel with a smooth elegant mouth feel and a long beautiful finish. This is a wonderful end to a meal enjoyed on its own at room temperature. Also try serving with nuts or hard cheeses.

30 Year Old Oloroso VORS

Varietals: 100% Palomino Fino

Solera: Familia Páez Morilla, 35 years old

Alcohol Content: 19.5% by Vol.

Tasting Notes: Dark, deep mahogany in color, this Sherry has toffee and hazelnut qualities backed up the richness and complexity that can only be achieved through many years of careful, patient aging in our solera. To fully appreciate this truly unique and impressive Sherry, it is best served at room temperature by itself.



Age Dated Sherry Requirements: Since the year 2000, the controlling board of the D.O. Jerez (Consejo Regulador), has approved a category of 20 and 30 year old certified Sherries. To become certified, the Sherries have to go through a lengthy approval process which is carried out by an independent panel of sherry experts. Among other requirements, a carbon dating sample is taken to ensure that the youngest molecules of wine in a given solera exceed the 20 or 30 year old minimums. A mandatory tasting is also performed by the panel. After approval is given and barrels are verified, an exact number of labels are given to the bodega for the approved amount of age dated sherry. These special labels designate the authenticated status of the Sherries. As of June 2003, approximately 10 bodegas have been given the certification for these special and rare Sherries.

VOS – Vinum Optimum Signatum or Very Old Sherry. This is the designation for 20+ year old Sherry.

VORS – Vinum Optimum Rare Signatum or Very Old Rare Sherry. This is the designation for 30+ year old Sherry.

Background: The company traces its origins to 1765 where it was based in Jerez de la Frontera, the heart of the Sherry- producing region. The bodegas consisted of twelve cellars collectively known as “Los Doce Disciples” – the “Twelve Disciples.” Of these twelve cellars, the principal cellar, Bodegas Dios Baco, named for the Roman god of wine Bacchus, was built in 1848. This is the foundation of the Sherries currently in production at Bodegas Dios Baco.

In 1992, the cellars and 40 hectares of traditional vineyards were purchased by the family firm Páez Morilla. After acquiring the property and the vineyards, José Páez Morilla oversaw renovation throughout the entire complex. Together with his daughter, Alejandra, their mission is to handcraft limited batches of Fino, Manzanilla, Amontillado, Oloroso, Cream and Pedro Ximénez Sherries that are more traditional and complex in style.

“Special Collectors Edition” – Dios Baco 20 Year Old VOS Amontillado, *Wine Enthusiast*, 2016

“94 Points” – Dios Baco 20 Year Old VOS Amontillado, *Wine & Spirits*, Aug. 2015

“92 Points” – Dios Baco 30 Year Old VORS Oloroso, *Wine & Spirits*, Aug. 2015

“92 Points” – Dios Baco 20 Year Old VOS Amontillado, *Wine Enthusiast*, Dec. 2014

“92 Points” – Dios Baco 20 Year Old VOS Amontillado, *Wine Spectator*, Aug. 2014

“91 Points” – 30 Year Old VORS Oloroso, *Wine & Spirits*, August 2014

“92 Points” – Dios Baco 20 Year Old VOS Amontillado, *Wine & Spirits*, Oct. 2013