

# BODEGAS TRADICIÓN

## Fino Tradicion

### the growers

Bodegas Tradición - as it is known today - was established in 1998, but its roots go back to one of the oldest family owned wineries from Jerez, founded in 1650. Owner Joaquin Rivero's family was involved with legendary brand CZ (Cabeza de Aranda y Zarco), which is considered the oldest brand of the DO. They acquired their stocks from some of the oldest and most historic soleras of Jerez and restored a derelict 19<sup>th</sup> century bodega to release their first 600 bottles in 2003 - all VORS classified wines (read: very old). They are somewhat of an anomaly - a young bodega that focused exclusively on very old wines - but their approach is completely unyielding and each wine is a benchmark and a superlative example of its style. All wines are unfiltered & unfiltered, bottled, labeled and individually numbered by hand.

"While there is no shortage of old wine to be found in Jerez, the idea of dedicating an entire bodega to old sherry is still a radical one. These sherries are exceptional for their refinement and personality. All are outstanding in their categories, demonstrating not only the power and concentration of old wines, but also an uncommon finesse and an elegantly detailed complexity."

- Peter Liem - *Sherry, Manzanilla & Montilla* (\*read this book)

### their land

Spain | Jerez

The DO Jerez-Xérès-Sherry was founded in 1933, Spain's first. It is situated in the province of Cadiz, where the wines are made in the traditional way, based on the Solera system of dynamic aging on butts (barrels). The best vineyard sites are on the famous 'albariza' soils, a white limestone marl; which are deep, with excellent water retaining properties. These are ideal conditions for vine cultivation since they are able to reserve the rainwater for the dry, hot summer months.

### the wine

100% Palomino Fino

Introduced by Bodegas Tradicion in 2013, this style of Fino would have been considered "Fino Amontillado" in the past - a Fino at the end of its life when the flor dies and the wine becomes Amontillado. The average age is twelve years (the majority of Finos are around 3 years), this wine also being used to feed the Amontillado.

### in the glass

A stunning example of the juxtaposition of the complexity, depth and umami that comes with age and the fresh saline acidity for young Fino.

### press

92 points, Robert Parker's *The Wine Advocate*

"Golden color, pungent and powerful nose, with flower notes, it has a big palate, but it's still a Fino - a fine wine - it's old, extremely complex, low in acidity, but keeping the freshness, a little saline with the typical bitter end.

This should have an interesting evolution in bottle." - Luis Gutierrez



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