

A wine cellar is reintroducing the Jerez wine that seduced Shakespeare

LOCATION: Lebrija (Seville)

DURATION: 1'35"

SUMMARY: Gonzalez Palacios Wine Cellars, from Lebrija, has reintroduced the Jerez wine which travelled to America just after its discovery, which Shakespeare mentions in some of his plays. The arrival of English tradesmen from the 17th Century changed the way the wine was made in the area. And it has been maintained in modern times in the production of 'fino', 'manzanilla' and 'olorosos'. The Lebrija wine cellar has decided to return to the early methods and take the opportunity to test a wine similar to what the conquistadors drank overseas. The result, a palomino grape white wine, with a low alcohol content, with a saline aftertaste which is hard to figure out.

VTR:

The wine which travelled to America following its discovery. That Shakespeare refers to in his plays. The wine which was on the boats of the privateer Francis Drake following the sacking of Cadiz.

FÉLIX GONZÁLEZ

González Palacios WineCellars

"It's a wine which reminds us, makes us think, of the classical wines."

In this wine cellar in Lebrija, Seville, they have gambled on bringing back a 17th century method of Jerez wine making, which was abandoned following the arrival of English tradesmen.

FÉLIX GONZÁLEZ

González Palacios WineCellars

"They added alcohol to wines to take them on a boat to England and last the journey. And that, well it was what generated the types of wine we find in the area today, finos, manzanillas, olorosos, amontillados..."

That is the main difference. They don't add extra ethylic alcohol. The result is a wine of lower alcohol content, with yeast aromas which remind you of specific fragrances which tingles the palate.

FÉLIX GONZÁLEZ

González Palacios WineCellars

"We get the traditional salinity too from where it's made, from our fields opposite the Guadalquivir marshes."

This is the vineyard of palomino grapes where Solo was born. A field that looks over the Bahía de Cádiz and receives the air which gives it a saline characteristic.

FÉLIX GONZÁLEZ

González Palacios WineCellars

"We've removed the farming system and normal sills from the zone. And in this case we're using mature vines."

It's being developed in these barrels, some are one hundred years old, but are not being mixed with vintage wines. The result, a wine which is hard to label, which looks to the past to win over new consumers.