



Manzanilla & Fino

These two styles are very similar, both pale, crisp, bone dry and tangy with a salted almond flavour. Fino is produced around the town of Jerez de la Frontera, Manzanilla is produced around the port of Sanlúcar where the saltier air and soils add a more saline tang. These are usually fortified to around 15%.

Amontillado

Amontillado is essentially a Fino where the flor has partly died back so more air gets in, allowing it to develop a whole new complexity while staying dry. Aged longer than a Fino and with oxygen, the resulting wines are darker than Fino, amber in colour, nutty and complex.

Oloroso

Oloroso is the result of flor either not developing at all or that has completely died back. They are darker and richer with dried fig, cocoa and nut flavours. Oloroso sherries are fortified more heavily.

Palo Cortado

This rare style of Sherry falls somewhere in between Amontillado and Oloroso in terms of style.

Pedro Ximenez PX

The grape used to make PX is Pedro Ximénez, hence PX. A sweet, super thick style that resembles molasses and it's made from sun dried grapes – raisins essentially!

Other sweet sherries

Dry sherries that have been sweetened with PX or Moscatel. While commercially very popular and there are some delicious versions, Sherry purists tend to avoid these.