

Sherry Regulation update

September 2021

Expansion of the Production and Ageing Zone.

Maturation of Sherry has been limited to Bodegas de Crianza y Expedición located within the Sherry Triangle. Jerez de la Frontera, Sanlúcar de Barrameda and El Puerto de Santa María.

New regulations expand the area in which Sherry can be aged and now anywhere in the former production zone. This creates a single production and ageing zone.

Bodegas in Trebujena, Chipiona, Rota, Puerto Real and Lebrija can now market their wines with the DO seal if they comply with the regulations.

New permitted grape varieties

Six grape varieties which were known in the region pre-phylloxera have been authorised for Sherry production.

Beba	Mantúo Castellano
Cañocazo	Mantúo de Pilas
Perruno	Vigiriega

Recognition of Pagos

Naming of individual Pagos from which the fruit was sourced will be permitted on the labels of Sherry wines.

Viñedos de Jerez Superior

Originally 4 districts with vineyards planted on Albariza soils qualified for this title.

Jerez, El Puerto, Sanlúcar & Trebujena

Under new regulations the title will be available to any area of the DO which meet the technical criteria .

Winemaking

In the production of Sherry it will no longer be necessary to fortify the wine

Wines which reach the required level of alcohol naturally at fermentation.

This is frequently achieved if grapes are treated to the Soleo process.

2 years maturation is required as a minimum for all wines.

Finos & Manzanilla Minimum 15% ABV

Amontillado, Palo Cortado & Oloroso 17%ABV

Unfortified sherry may be sold under the DO classification.

New classification for Aged Fino

The designation **Fino Viejo** has been introduced for Finos which undergo a minimum of 7 years of maturation.

Manzanilla Pasada is the equivalent from Sanlúcar and also requires a minimum of 7 years ageing

Phasing out of the term Fino de Sanlúcar

A period of 10 years has been given to phase to the term Fino de Sanlúcar. Finos can only come from Jerez, El Puerto and the new municipalities of the former production zone.

Biologically aged wines produced in Sanlúcar will only be able to use the term Manzanilla and will be regulated by the DO Manzanilla de Sanlúcar

Modifications to sugar content

Residual sugar levels will be established considering glucose and fructose exclusively, without taking into account other reducing materials, as was the case until now.

In the case of “**vinos generosos**” (dry wines), the required level will be 4 grams per litre (previously 5),

The limit between “Pale Dry” and “Pale Cream”, as well as between “Medium Dry” and “Medium Sweet”, will be 50 grams per litre and not 45.