Wine tasting in Andalusia 09/01/2023

Spanish Tit-Bits



Andalusia boasts over 40,000 hectares of vineyards thoughout the region. This vast growing area is split into five distinct wine-growing areas or DO's (denomination of origin).

DO Jerez is the Andalusian wine region that produces the famous Sherry. Authentic Sherry can only come from the vineyards of Andalusia and is traditionally used an aperitif wine before meals.

There is a Sherry for every palate, ranging from dry, blended, and sweet varieties.

The grapes used to produce this unique wine include Manzanilla, Amontillado, Moscatel, and Pedro Ximénez.

The Serrania de Ronda (mountains of Ronda) produce red wine from the Romé, Cabernet Sauvignon, Merlot, Syrah, Petit Verdot, and Tempranillo grapes. White wine in the area comes from the Chardonnay, Macabeo, Colombard, and Sauvignon Blanc varieties.

DO Málaga has a long history of winemaking that began during the Roman times. It is also famous for the sweet fortified wines that are made from the Moscatel and Pedro Ximenez grape varieties.

Condado de Huelva is the westernmost DO wine region in Andalusia. These wines are made largely from the Zalema white grape variety. It is typically used to make fortified wines such as Condado Viejo which pairs perfectly with the

famous hams of the Huelva mountains.

Condado de Huelva vineyards sit just 25m above sea level and are planted in a distinctive sandy soil which is reddish in colour.

DO Montilla-Moriles red and white wines are produced in the south of Córdoba. Although similar to Sherry, they possess their own unique characteristics.

Wines here are made largely from the Pedro Ximénez grape that grow in Albarizo soil. When harvested, these grapes can reach a potential alcohol volume of 15%.

Manzanilla wines are produced in the the province Cádiz from the Manzanilla grape. These wines acquired Vino de la Tierra status in 2005, which is one step below DO status. They are recognised for their distinctive characteristics, largely dry wines that are pale in colour and with elegant aromas of chamomile.

Image Boudewijn Boer