

Imported

HARTLEY & GIBSON'S

Rare Sherry Wings Since 1780

Enjoying Sherry



Imported by **JACK POUST & COMPANY, INC.** New York, NY
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Remember... Sherry is a wine

It should, therefore, be consumed within a reasonable period after purchase.

type of Sherry	sealed bottle	open bottle
• fino / manzanilla	12 to 18 months	one week (*)
• amontillado / medium	18 to 36 months	2 - 3 weeks
• oloroso / cream	24 to 36 months	4 - 6 weeks
• pedro ximénez	24 to 48 months	1 - 2 months
• VOS / VORS	undetermined	

() kept in the fridge, properly closed.*

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How should I store the bottles?

As with any other quality wine, find a quiet place, with a stable temperature, away from strong light and vibrations.

- Keep the bottles standing up, so that the surface in contact with the air inside the bottle is reduced to a minimum.
- Once unsealed, keep the bottles properly closed, and if there is not much left in the bottle...
...find a good excuse to finish it!



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What kind of glasses are best for Sherry?

The traditional “catavinos” is the ideal glass for drinking Sherry.

- However, if not available, any good-quality wine glass with a proper bowl (in order to allow the wine to breathe) and a stem (to avoid warming up) would let us enjoy Sherry.



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Serving temperatures

Except for fino and manzanilla (which should always be well-chilled), there are no strict rules for serving Sherry.



recommended temperatures

- Fino and Manzanilla – always very cold, between 7 and 9° C.
- Pale Cream at approximately 9° C.
- Medium, lightly chilled, at about 10 - 11° C.
- Cream is best enjoyed at approximately 12° C, although it is also delicious as an aperitif “on the rocks”.
- Dry Amontillado and dry Oloroso, between 13 and 14° C.
- Pedro Ximénez, at approximately 14° C.

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Sherry and food

Apart from being an ideal aperitif, Sherry is also the perfect companion for many dishes.

- This is the way it is drunk in Spain → with *Tapas*.
- A different, diverse and powerful taste.
- Great alternative for matching with some foods. Often the only one.
- Ingredient and companion at the same time.



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Sherry and food

Some examples...

Fino / Manzanilla	all kinds of “ <i>tapas</i> ”, seafood, white fish and mild cheese.
Amontillado	soups and consommés, white meat, blue fish and cured cheese.
Oloroso	poultry, game and red meat; tuna.
Medium (slightly chilled)	patés and quiches.
Pale Cream (cold)	foie-gras and fresh fruit.
Cream	desserts (also a great aperitif served on ice!).

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Sherry and food

Another example...

Pedro Ximénez

deserts, ice creams and blue cheese.

SINFULLY DELICIOUS...
With The Taste of Raisins and
Almonds



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Sherry and cocktails

Another “angle” for a very versatile wine.

- The organoleptic power of Sherry has always been a source of inspiration for all kinds of cocktails: long / refreshing drinks, exotic, sophisticated...
- The local versions: - Fino/Manzanilla and lime soft drink (7up / Sprite).
 - Cream on the rocks and orange peel.
- An endless collection of cocktails from around the world.



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Enjoying Sherry – the key ideas

- ☑ Sherry is a wine – and should be used as such...
- ☑ Fino & Manzanilla ALWAYS chilled.
- ☑ An amazing wine for food.
- ☑ Versatility – a key strength of Sherry.

If you want to learn more... read this:

📖 “Cooking with Sherry” by Lalo Grosso de MacPherson