

Bodegas Yuste

AURORA AMONTILLADO JEREZ



REGION: SPAIN - ANDALUCIA



REVIEWS

Aurora Amontillado Jerez

17.5 Points - JancisRobinson.com, May, 2019

Golden brown. Caramelised walnuts on the nose. So tangy it is almost bitter. Intense, essence of Amontillado. Tastes dry and almost savoury/bitter in its freshness. Very long. Aftertaste of bitter-orange marmalade, the brown sort.

92 Points - Wine and Spirits, October, 2017

At first sip, this feels buttery, with aromas of toasted nuts and sweet spices. Little by little, the flavors head toward a drier place, the wine becoming less aromatic with air, but more structured. It ends up feeling austere, vertical, powerful, the sort of Sherry to drink with sea urchins.

BODEGAS YUSTE

Sanlúcar native Francisco (Paco) Yuste has been a true lover of Manzanilla his entire life.

In 1991, after building a successful beverage distributorship in the provinces of Cádiz and Córdoba, he purchased the historic Bodega Santa Ana in Sanlúcar's Barrio Bajo. The purchase included a centenarian "solera" and Paco began operation as an "almacenista."

In 2001 he added Bodega Los Ángeles in the Barrio Alto, restoring it to Manzanilla production and using it to refresh his "criaderas" at Santa Ana. Bodega Miraflores, founded in 1956, was acquired in 2010 to serve as production base. The acquisition of the classic Aurora brand in 2015 was followed in 2016 by the purchase of Herederos de Argüeso with its famous Manzanilla, San León.