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D BARRAMEDA



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— Saca 2016 —

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## Bodegas ALONSO

was born as a life/wine project in the Sherry Triangle region. The Asencio brothers' main purpose and passion was to continue and improve the work of three important wine cellars in Sanlúcar de Barrameda: Pedro Romero, Gaspar Florido and Fernando Méndez.

For that purpose, Bodegas ALONSO bought Pedro Romero's wine cellar located in the "barrio bajo" in Sanlúcar de Barrameda's downtown. A total surface of almost one hectare composed of several buildings which were ideal for manzanilla and other old sherry wines' aging. These buildings had been serving for that purpose since 1860, and it was solera brand named AURORA (Pedro Romero's) the one that aged there during the last decades along with other oxidative aging sherry wines.

Moreover, Bodegas ALONSO bought all the sherry wines that were still in Pedro Romero's cellars in Sanlúcar: a total of almost 250.000 liters of the best oxidative aging sherry wines in the world, and a unique long aged white wine that had been "abandoned" in Romero's cellar.

And this is how Bodegas ALONSO initiated its activity in the Sherry Triangle with the top quality and extremely old oxidative sherry wine from three different "Sherry Wine Families": the unique and antique Sherry soleras of Pedro Romero, Gaspar Florido and Fernando Méndez. Wines from these sherry soleras were already well known with worldwide prestige.

On the other hand, as it is tradition in the ALONSO family, Bodegas ALONSO works in a little more than 13 hectares of vineyards in Jerez Superior, the best albariza terroir, in areas like Balbaina and Miraflores. Grapes

from these vineyards are used to elaborate the base wines each year, which will become Bodegas ALONSO's manzanilla solera after aging for many years. At the same time, Bodegas ALONSO is buying manzanilla soleras from stockist cellars in Sanlúcar de Barrameda in order to have an own solera that finishes its aging in ALONSO's cellar. Therefore Bodegas ALONSO will have two different manzanilla soleras: one with ALONSO's total control (from vineyard to bottle) and another one initiated from stockist cellars.

Regarding oxidative aging sherry wines, it is important to remark that they are extremely old soleras which Pedro Romero kept as magnificent treasures.



## Gaspar Florido

The origins in the wine business activity in the Florido family are found around mid-late 18th century. But it was in 1.800 when José María Florido y Calderón de la Barca began the sherry wines commercial and export activities. Some decades later, in 1.880, the Florido family started their first wine cellar called Florido Hermanos, which was later acquired by the disappeared Pedro Domecq.

In 1.942, D. Francisco Florido, D. Gaspar's father, restarted the sherry wine cellar activity in Sanlúcar de Barrameda, which was later continued by his son D. Gaspar until he sold it to Pedro Romero in 2.006.

The company owned some fantastic 33 hectares of vineyards in Pago Miraflores, right outside Sanlúcar. This vineyard was called Viña Armijo. Almost all their sherry wines were from this vineyard, excepting some vintages when they had to buy grapes from other vignerons in the same area.

The sherry wines cellar had more than 7.000 casks at one time in different buildings for that purpose in Sanlúcar de Barrameda. It was best known as the top quality old sherry wines cellar in the Sherry Triangle and that became

the main focus of the family throughout their lives.

The Florido family was always considered pure artisans and vignerons, both in the way they treated the vineyards and their work in the cellar. Gaspar Florido was a small artisan cellar in Sanlúcar de Barrameda, dedicated to both national and exports markets for the fortified wines: biological and oxidative aging wines (manzanilla, oloroso, amontillado, palo cortado). Soleras such as Ansar Real and 25 GF are the most famous and well known for their quality in the whole world.

All these wines were known for their exceptional quality and their artisan making. The system was the traditional "criaderas y soleras" in very old American oak barrels. The aging range for these wines would go from 8-9 years (manzanilla) to more than 150 years in other special cases (amontillados).







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## Pedro Romero

Pedro Romero was one of the most important firms in Sanlúcar de Barrameda. It was officially founded in 1860 by D. Vicente Romero Carranza, years after the family's acquisition of an existing cellar. Initially its activity was focused on Brandy production, but soon his three sons began a manzanilla solera right after D. Vicente's death in 1.890. Fifteen years later, D. Pedro Romero Villarreal took full control of the cellar that was under the name of Hijos de Vicente Romero Carranza. It was Pedro who created the manzanilla AURORA brand in his wife's honor, who was called Aurora Ambrose Lacave. In fact, she was the soul of the wine cellar and she managed it from her husband's death in 1.911 until 1.921, when her children took over and named the company Hijos de Pedro Romero Villarreal.

Some years later, the cellar was known as only Pedro Romero, name that was reconfirmed and officially registered in 1.955. A few years ago, the company went bankrupt and now all the wines are in Bodegas ALONSO. Before that moment, the company used to be owned by the Romero Ambrose family, the sixth generation of D. Vicente Romero's descendants.

The primary complex of bodegas where the biological and oxidative wines age, now Bodegas ALONSO's cellar, enjoys a perfect location in Sanlúcar lower part of town, with very close proximity to the river. This offers ideal conditions for the development of Velo De Flor, with very high levels of humidity from the river and from the high water table in this area. Moreover, the site's orientation to the west provides wide exposure to the ocean breezes from the Atlantic.

While Pedro Romero produced a wide range of sherry wines, it is known best for its manzanillas and for its outstanding and unique very old soleras of Amontillados, Olorosos and Palos Cortados. These old soleras are worldwide known even though they were sold in very few occasions and in very small quantities.

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## Fernando Mendez

Finally we have very little information about the cellar history of the stockist Bodegas Méndez. Their very old rare oxidative wines were always in some buildings (cellars) in the lower part of town in Sanlúcar de Barrameda. They now age in "La Mezquita" in Bodegas ALONSO.

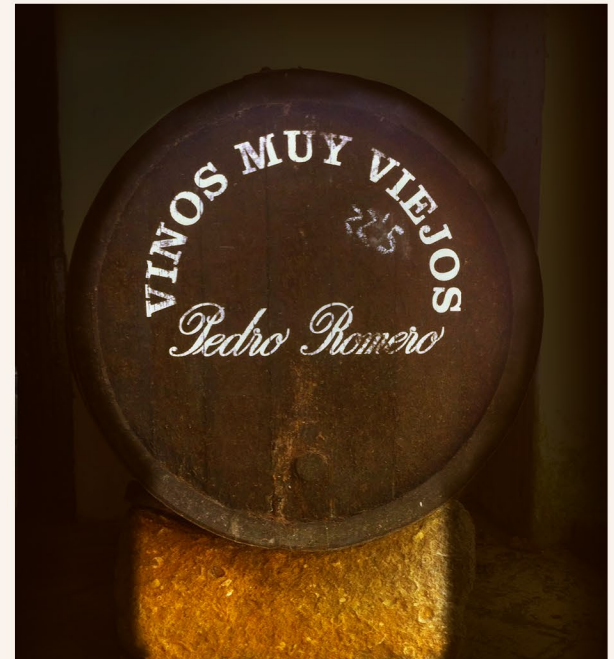
The beginning of these old soleras can be traced back to the first years of the 19th century. Before D. Fernando Méndez, the owner of these old soleras was D. Manuel de Argüeso y Hortal, who sold them to the first one.

D. Fernando Méndez, from the beginning of his wine activity, always had in mind the idea and philosophy of aging the best quality sherry wines as a stockist cellar, in order to be able to sell his fantastic wines to other cellars in the Sherry Triangle, so these last cellars could improve the quality of their soleras.

Finally D. Fernando sold his cellar to Pedro Romero S.A. The cellar was composed of very old soleras at an average age of more than 70 years, all of the amontillados, olorosos and palos cortados.

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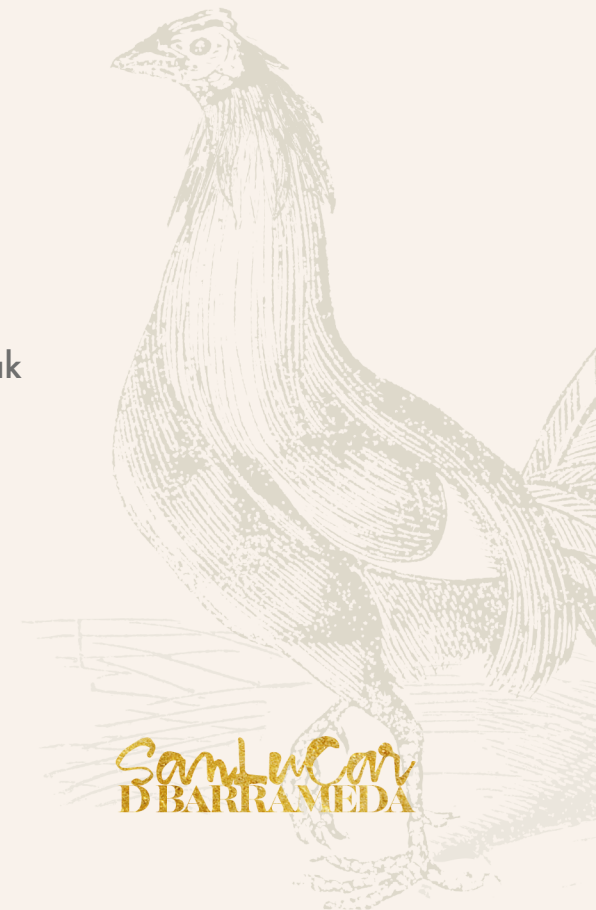
Old Oxidative Wines, Single Cask



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## *A*MONTILLADO

- Origin: Gaspar Florido
- Single Cask
- Grape: Palomino
- Vineyard: Jerez Superior
- Average aging: 90-100 years
- Cask: 600 l. Old American Oak
- Alc.: 21,5 % vol.



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## *O*LOROSO

- Origin: Pedro Romero
- Single Cask
- Grape: Palomino
- Vineyard: Jerez Superior
- Average aging: 60-70 years
- Cask: 600 l. Old American Oak
- Alc.: 22 % vol.



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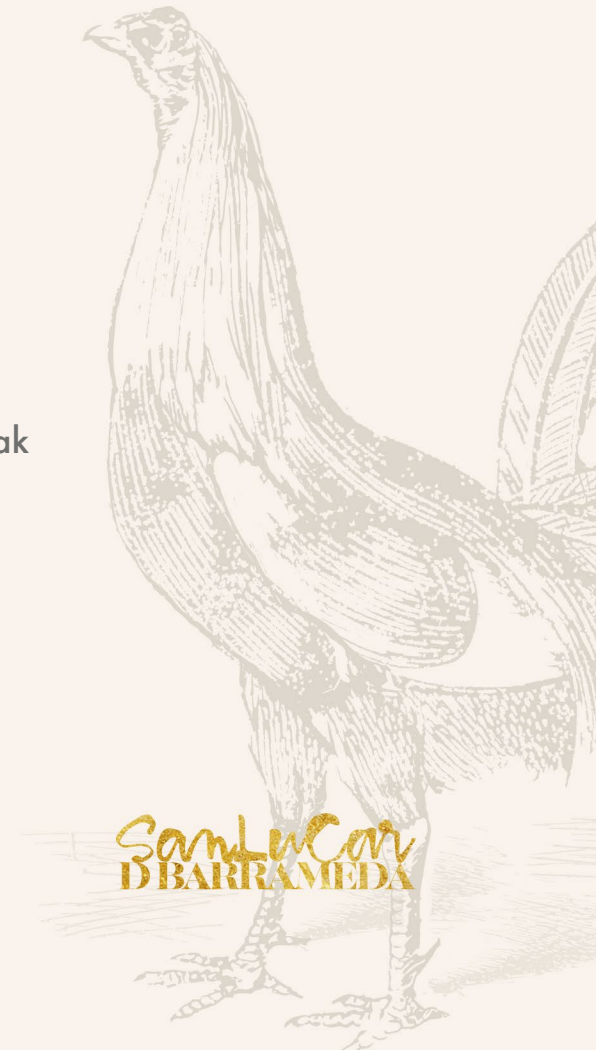




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## **PALO** *Cortado*

- Origin: Pedro Romero
- Single Cask
- Grape: Palomino
- Vineyard: Jerez Superior
- Average aging: 60-70 years
- Cask: 600 l. Old American Oak
- Alc.: 22 % vol.

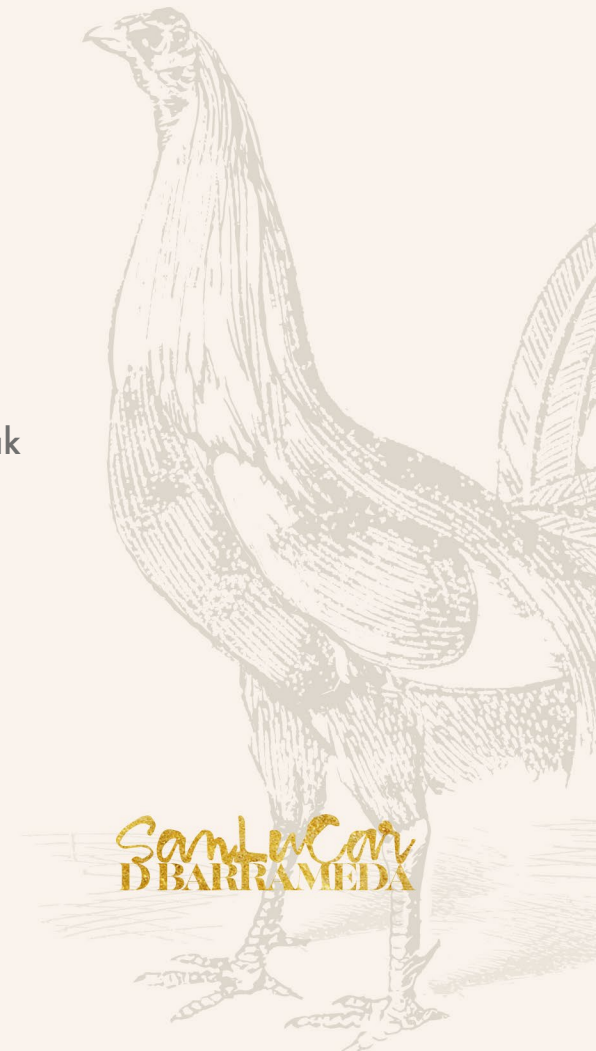




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**PALO**  
*Cortado*  
*"Tu no te Olvidas"*

- **Origin:** Gaspar Florido
- **Single Cask**
- **Grape:** Palomino
- **Vineyard:** Jerez Superior
- **Average aging:** 110-120 years
- **Cask:** 600 l. Old American Oak
- **Alc.:** 22 % vol.



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Old Oxidative Wines

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151 años



# AMONTILLADO sherry

- **Origin:** Gaspar Florido
- **Solera:** 1/15
- **Grape:** Palomino
- **Vineyard:** Jerez Superior
- **Average aging:** 35-40 years
- **Cask:** 600 l. Old American Oak
- **Alc.:** 21 % vol.

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# OLOROSO sherry

- **Origin:** Pedro Romero
- **Solera:** 1/14
- **Grape:** Palomino
- **Vineyard:** Jerez Superior
- **Average aging:** 35-40 years
- **Cask:** 600 l. Old American Oak
- **Alc.:** 20,5% vol.

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18 años



# PALO CORTADO

sherry

- **Origin:** Fernando Méndez
- **Solera:** 1/8
- **Grape:** Palomino
- **Vineyard:** Jerez Superior
- **Average aging:** 35-40 years
- **Cask:** 600 l. Old American Oak
- **Alc.:** 21 % vol.

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Manzanilla

*Vela Flor*



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Manzanilla

Velo Flor

- **Origin:** Bodegas ALONSO
- **Grape:** Palomino
- **Vineyard:** Different Vineyards (Jerez Superior)
- **Average aging:** 9-10 years
- **Cask:** 600 l. Old American Oak
- **Alc.:** 15 % vol.



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Gracias



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