

Dry Sack 15 Year-Old Q&A

What is Dry Sack 15 Year-Old?

Dry Sack 15 Year-Old is a rare Oloroso sherry that has been aged for at least 15 years under the authentic Solera ageing system to develop a rich, complex flavor. Dry Sack 15 Year-Old was first bottled in 1999 in strictly limited quantities by the family-owned Williams & Humbert “bodega” (winery) in Jerez, Spain. It was the first ever age-dated sherry approved by the Consejo Regulador of Jerez.

How Should I Drink/Serve It?

Dry Sack 15 Year-Old should be enjoyed as a dessert wine, after-dinner drink or cordial. It is best served at room temperature in a port, small wine, or cordial glass. With a warm mahogany color and superb aroma, it offers a deeply satisfying taste of raisins, figs, roasted nuts, oak and vanilla.

Enjoy it in place of a port or single-malt with sweet desserts, chocolate, aged cheeses or nuts. A 2oz to 2.5oz serving is recommended.

How Long Can I Keep It and How Should I Store It?

Once opened it is best enjoyed within a few weeks of opening, but it will keep for up to six months in a refrigerator. Just remember to bring it back to room temperature before serving.

Why Is It Different From Other Sherries?

It is a blend of two types of sherry – Dry Oloroso and Pedro Jimenez – each is first aged in its own Solera system and then blended in a ratio of 78% Oloroso to 22% Pedro Jimenez in a third Solera. Dry Sack 15 Year-Old is unique in that only 5% of the liquid from that Solera is drawn for bottling each year compared with up to 33% with other brands. This 15 year process ensures the wine maintains its enduring quality and premium taste.

What Is the Solera Ageing Process?

This process is what makes wines from Jerez truly special and gives Dry Sack 15 its distinctive taste and authenticity. After fermentation the wine rests in oak casks or “botas” stacked in three or four horizontal rows. The casks are stacked with the youngest wines on the top row and the oldest wines on the bottom row which is known as the “solera” (from the Spanish word suelo, or ground).

Wine for bottling is always drawn off from the ground-level casks (“solera”) by an operation known as the “saca”. Only a small amount of wine is taken from each cask during the saca. This wine is then replaced by the same quantity of wine from the level above, which is in turn replaced with wine from the next row up and so on. The top level casks are then blended with the new wines from the last harvest.

The ageing system of sherry wines is a dynamic process involving a methodical blending of young wines with other, more mature wines. In this way the younger wines gradually acquire the fine qualities of older wines which have enjoyed many years of ageing.

