
Dry Sack Q&A

What is Dry Sack?

Dry Sack is a Medium Dry sherry with a distinctive blend of Palomino and Pedro Ximenez grapes. First produced in 1906, the product is aged in oak casks for six years by the traditional Solera method in the authentic family-owned Williams & Humbert “bodega” (winery) in Jerez, Spain. One of the best-known brands in the world, it is enjoyed in more than 140 countries.

How Should I Drink/Serve It?

Dry Sack tastes best served chilled, as an aperitif, in a wine glass or a copita (a traditional sherry glass). Alternately, its versatility can be enjoyed over ice in a short tumbler, at room temperature or in a signature “tall” cocktail. The Dry Sack Spritzer made with Dry Sack and club soda with ice and a slice of lemon offers the perfect refreshment. Since it is 19.5% alcohol it is stronger than regular wine, a 2.5 to 3-oz pour is recommended.

What’s An Aperitif?

The word comes from the Latin *aperire*, meaning “to open”. An aperitif is a light, alcoholic drink designed to spark the appetite. A good aperitif will provide a refreshing start the evening but won’t dull your appetite or senses. If you’ve ever had two or three martinis before a good meal then you’ll understand why. Try an aperitif instead of a glass of wine or mixed cocktail for happy hour, or while waiting for your table at a restaurant.

Where Does The Dry Sack Name Come From?

The word sack is the anglicized name for the “saca” or liquid drawn from the solera system for bottling. When Williams and Humbert, a company set up by British immigrants to Spain first began making sherry in the 1880s they named their product after this old word for sherry and placed the bottle in a sack-cloth bag to make a stylish statement. They were quite ahead of their time when it comes to product merchandising! Dry Sack’s bag has become quite iconic, and what’s more, Dry Sack is the *only* company from Jerez allowed to use the word sack in its brand names.

I’m Not Sure I Like Sherry, Why Should I Try Dry Sack?

If you’ve never tried sherry, then you only think you know what it tastes like, so try it! If you’ve tried sherry before and didn’t like it, well, you haven’t tasted Dry Sack. Since Dry Sack is not a cream sherry (like Harvey’s) or a dry sherry (like Tio Pepe) you’ll be surprised at how appealing the taste is – neither too sweet, nor too dry. You can also enjoy Dry Sack with a variety of appetizers, meats, salads and cheeses. A 2.5-oz serving of Dry Sack has just 80 calories.

DRYSACK

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

Once opened you should keep Dry Sack in the refrigerator and use within a few days for optimal taste. It will keep for longer than that, but the taste will change over time if left at room temperature. So, please enjoy its versatility and not just save it for an occasional treat.

Are There Any Other Dry Sack Varieties?

Also available in the US at fine restaurants and retailers is **Dry Sack 15 Year-Old**; a rare Oloroso sherry that has been aged for at least 15 years. Dry Sack 15 is best enjoyed as a dessert wine, after-dinner drink or cordial.

What Is the Solera Ageing Process?

This process is what makes wines from Jerez truly special and gives Dry Sack 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.