

Sherry

Fino : Very dry, yeasty and pale, with a nutty, tang. The finest and palest of sherries – great with seafood, even sushi and sashimi.

Manzanilla : Similar to fino, but even more bone dry with a delicate, apple lift and an even salty tang- hence fantastic with oysters and garlicky, salty prawns.

Amontillado: Off-dry to medium dry, soft and dark with a hazelnut flavour. Great with jamón or premium prosciutto.

Palo cortado: Rich yet dry, somewhere between a fino and oloroso. Great with jamón and hard cheeses

Oloroso: Lengthier barrel fermentation means a spicier, woodier flavour. Dry, and dark in colour it is a perfect match with gamey dishes such as rabbit and rich meat-based soups and stews.

Cream : Sweet, with raisin tones cream sherries are blended with sweetening wines. A dessert wine great with Creme Brulee or creamy blue cheeses.

Pedro Ximénez: Also known as PX, this grape is kept for the sweetest wine. An intense, black sherry made from super-ripe grapes and perfect with dark chocolate