

sweet, less cloying than those of the albillo castellano, which, in other respects, it much resembles. It occurs in Espera as the exclusive stock of vineyards or patches.

The *Agracera*, distinguished by the *agraz*, or acid taste of its grapes, which is said to make it useless for the production of wine. It is a late-ripening vine, forms flowers until the end of the spring, and ripens some of its fruit only in November. Its grapes are very large, black or violet; the bunches are mostly small, and poorly provided with grapes. Sometimes, however, when the vine is planted in good soil, they become large and close grained. It is almost exclusively grown in espaliers. The stock is slight, the canes are numerous, and have many branches; their colour is greenish-white, and sometimes reddish. The leaves are small, shining, dark green, and almost smooth. They remain long on the vine.

The *Agracera de soto* is a variation of the foregoing. Its grapes are less black and less acid, and ripen earlier than those of the ordinary *agracera*. It also resembles a little to the *melonera*. It is more suitable for wine (say the Jerezanos) than the other two varieties, because it is less acid.

The pago el Almocaden lies along the right side of the Trebujena road, opposite high Macharnudo. The road is here also termed the cross-road or thoroughfare of Almocaden, as if this pago were situated on both sides of the road. Its soil is albariza, with palomino mainly, mixed with some mantuos, moscatels, and others. The principal vineyard is that of Matamoros. The name of Almocaden is Moorish, and signifies captain or chief of troops guarding the fields. To the right is the pago of Cuadros, fifteen to twenty aranzadas of vineyards upon the rivulet of the same name, abutting on the road to Trebujena, between it and that of Carrascal. The soil is bugeo, with some albariza, mainly planted with palomino. Carrascal is a pago of seven hundred aranzadas, enjoying great reputation. Carrascal means a forest or plantation of evergreen oaks; it may, therefore, be assumed that these preceded the vines in this pago. The soil on the heights is albariza, in the lower parts

bugeo. Its predominant vine is palomino, with some cañocazo, Pedro Jimenez, and albillo. It yields fine mostos and superior dulces. It forms the centre of the group of pagos which lie between the road to Trebujena and that to Lebrija. It contains large vineyards, and amongst them that of Amoroso and that of the Corregidor.

Amoroso lies on a lower hill, surrounded by a circle of higher ones, and therefore well protected from inclement winds, particularly the dreaded *levante*. It produces the amoroso sherry, which is well known and frequently imitated. Some time ago, I saw an advertisement of a London wine merchant, stating that he had fine amoroso, that he did not know why it should be called so, but it was much liked, and therefore, etc. He and his customers will perhaps thank me for the information, that Amoroso was the name of the original proprietor and planter of this vineyard, who lived at the beginning of this century, and is remembered as a contributor to the work of Clemente. But for this reason the name might be considered objectionable, particularly as the Italians play much with the root of amor in the names which they give to many of their vinous productions, such as amorino, amoroso, amoretto, and others, all of which occur not unfrequently on labels.

The vineyard contains some palomino negro, which is generally used for dulce, or vino de color. The vineyard of Romano is to be noted, because it used to be ornamented with a great growth of Marvels of Peru (*Suspiros*), with white, red, yellow, and violet flowers. Some yellow flowers were piebald, one-eighth of their entire petal being red.

§ 177. VINTAGE—THE LAGAR—PRESSING THE GRAPES—PISA.

The gatherers, or vintagers, all men, select the best grapes for dulce, to be dried on the platform. Each has a box (*tineta*), with a strap of esparto fixed on one side, by which the box is hung over arm or shoulder.

The full tinetas are taken to the platform, and their contents emptied on mats. The next operation is the removal