

Amontillado Tradición V.O.R.S.

Average age:	45 years
Volatile acidity:	1.28 gr/l
Total acidity:	7.93 gr/l
Alcohol Content:	19.5%
Grape Variety:	Palomino fino 100%

Tasting notes:

Aspect: Mahogany and coppery hints.

Nose: Notes of acetaldehydes, very sharp, with marine aromas, reminiscent of fish markets, salted and smoked meat and fish, nuts and bitter almonds.

Palate: Extremely dry and salty, it is a long, complex wine, notably dry and persistent, which makes it a good accompaniment to a wide variety of food.

Gastronomy: For all its gustative characteristics, amontillado is a wine which requires dishes of strong contrasts, such as pickles (gherkins, olives, aubergines from Almagro), salted fish (such as anchovies or cod), smoked fish (sturgeon, eel and tuna fish), caviar, and herring and, of course, vinegar dominant dishes, such as pickled food and spicy dishes like those of oriental cuisine.

Serving Temperature: We recommend it be served chilled (12-14°).

Storage: If the bottle is unopened, this wine will remain in perfect condition and even improve with time. Once the bottle has been opened, the wine will remain in perfect condition for up to 12 months, as long as it is kept in the vertical position.

Annual bottling capacity: 4.000 bottles/year

Presentation: 75 cl. "Jerezana" bottle. Hand-numbered.

Press

Robert Parker 94 (2008)

Wine & Spirits 96/100 (2009)

Wine & Spirits 96/100 (2011)

Weinwisser 18/20 (2011)

Dr. Jamie Goode, www.wineanorak.com 95/100 (2008)