

Oloroso Tradición V.O.R.S.

Average age:	45 years
Volatile acidity:	1.87 gr/l
Total acidity:	8.17 gr/l
Alcohol Content:	20%
Grape Variety:	Palomino fino 100%

Tasting notes:

Aspect: Mahogany with chestnut tones and coppery hints.

Nose: Slightly hazelnut with the odd balsamic note. It evokes toasted memories of fine woods, old leather, dark roasted smells, cocoa, cedar...

Mouth: It is initially agreeable, oily, unctuous and round. Mid-palate, we find a potent wine that is long and full-bodied with elegant medicinal, toasted and dark-roasted notes and bitter chocolate in the finish.

Gastronomy: It is a very versatile wine which can be drunk as an aperitif with mature cheeses or ham. It is spectacular with stews, such as bull's tail or pork cheek. It is also a good accompaniment to small and big game. Given its potency, we do not need to drink much to complement the morsel. It goes well with tea biscuits or a mild, Dominican type cigar.

Serving Temperature: We recommend it be served chilled but not cold (14-16°).

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: 5.000 bottles/year

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

Press

Wine advocate 95/100 (2013)

Wine & Spirits 97/100 (2009)

Wine & Spirits 97/100 (2011)

Weinwisser 17+/20 (2011)

Dr. Jamie Goode, www.wineanorak.com 94/100 (2008)