

Palo Cortado Tradición V.O.R.S.

Average age:	32 years
Volatile acidity:	1.01 gr/l
Total acidity:	7.39 gr/ltr
Alcohol Content:	19.5%
Grape Variety:	Palomino fino 100%

Tasting notes:

Aspect: Slightly amber old gold.

Nose: Extraordinarily complex aromas, with bitter, almond hints, it evokes intense memories of the sea, with a background of confectionary, candied fruit, nougat and slight medicinal notes.

Palate: Light, silky and round entry, it is sharp and salty on reaching our taste buds, with a bitter-almond aftertaste.

Gastronomy: It is a good accompaniment for Iberian pork products – ham, cured loin of pork – or for nuts, such as roasted almonds. It is ideal when combined with salted fish, such as salted tuna, and smoked fish, such as cod.

Serving Temperature: We recommend it be served preferably chilled (10-12°).

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: 2,500 bottles/year

Presentation: 75 cl. “Jerezana” bottle. Hand-numbered.

Press

Robert Parker 93 (2008)

Wine & Spirits 92/100 (2009)

Wine & Spirits 95/100 (2011)

Weinwisser 18+/20 (2011)

Dr. Jamie Goode, www.wineanorak.com 96/100 (2012)