

Winemaker: Ana Real



ÁLVARO DOMEQ S.L.

AMONTILLADO 1730 VORS

A jewel fruit of many years of ageing, worthy representative of the best sherry Amontillados.

100% PALOMINO

Technical data



D.O.: Jerez

Production: 3.600 bottles 0,75l

Alcohol: 19,5% vol.

Acidity: 8,00 g/L (tartaric acid)

Residual sugar: <10 g/L

Winemaking



Wine ageing: Biological and oxidative ageing with a minimum of 30 years in american oak barrels.

Process: The aging process begins with biological ageing by the solera and criaderas system typical of sherry wines. Once the biological ageing is exhausted, wine alcohol is added again up to 16% vol. and oxidative aging begins. During the ageing period of this Amontillado, a complex process takes place in which the aromas of the biological ageing, the extraction of aromatic compounds from the wood, the oxidation and the concentration of the wine's substances come together.

Tasting notes



An amber colour wine with a great aromatic intensity and biting notes that recall its biological ageing, as well as notes of almond and wood. It is a smooth, very dry and greatly persistent wine on the palate.

Pairing



Amontillado is an ideal wine for pairing with semi-cured cheeses, soups and consommé, white meats and blue fish.

Ratings



Decanter: 94 | Guía Peñín: 96

