

Winemaker: Ana Real



ÁLVARO DOMEQC S.L.

# OLOROSO ALBUREJO

A complex wine, a classic Sherry oloroso that satisfies the highest expectations of those who try it.

100% PALOMINO

## Technical data



**D.O.:** Jerez  
**Production:** 12.000 bottles 0,75L  
**Alcohol:** 19% vol.  
**Acidity:** 6,20 g/L (tartaric acid)  
**Residual sugar:** <5 g/L

## Winemaking

**Wine ageing:** An advantage of 15 years in american oak barrels



**Process:** This wine goes through oxidative ageing using the Jerez system of soleras and criaderas, in American oak casks with a capacity of approximately 500 litres.

During the long ageing period of this Oloroso, a complex process takes place in which the extraction of aromatic compounds from the wood, the oxidation and the concentration of the wine's substances are combined, reaching an alcohol content of 19 % vol.

## Tasting notes



This wine has a dark mahogany colour with shades of amber; it is clean and bright. It has a great aromatic intensity with aromas of nuts and almonds, and deep notes of wood and vanilla, typical of a long ageing period. It is a dry and biting wine on the palate, warm and velvety, presenting nuances of nuts and wood with great persistence and long aftertaste.

## Pairing



Due to their more unctuous palate, these wines will enhance the most intense dishes of our cuisine. The perfect recipes will be with game meats such as duck, partridge or Iberian pork in all its cuts. To accompany a welcome glass, these varieties can be combined with cured or aged cheeses.

## Ratings



Guía Peñín: 92 | Guía Gourmets: 95

