



ÁLVARO DOMEQ S.L.

Winemaker: Ana Real

PALO CORTADO 1730 VORS

Of great complexity, our Palo Cortado VORS 1730 is a great representative of the best Palos Cortados from Jerez.

100% PALOMINO

Technical data



D.O.: Jerez

Production: 1.000 bottles 0,75l

Alcohol: 21% vol.

Acidity: 9,50 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 ageing 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 17.5% vol. and oxidative ageing begins. During the ageing period of this Palo Cortado, a complex process takes place in which the aromas of the biological aging, the extraction of aromatic compounds from the wood, oxidation and concentration of the wine's substances come together.

Tasting notes



Bright mahogany colour. This wine has a great aromatic intensity on the nose with biting notes and nuances of nuts, such as almond. On the palate, it is smooth, slightly dry and very balanced, and it has a great persistence.

Pairing



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

Ratings



Decanter: 94 | Guía Peñín: 95

