



ÁLVARO DOMEQ S.L.

Winemaker: Ana Real

# OLOROSO 1730 VORS

Powerful on the nose and complex and deep on the palate, it meets the highest expectations of those who taste it.

100% PALOMINO

## Technical data



**D.O.:** Jerez

**Production:** 1.000 bottles 0,75l

**Alcohol:** 22% vol.

**Acidity:** 9,0 g/L (tartaric acid)

**Residual sugar:** <10 g/L

## Winemaking



**Wine ageing:** Oxidative ageing with a minimum of 30 years in american oak barrels

**Process:** Once fermentation is finished, the must with the most structure is selected for the elaboration of our Oloroso. The ageing process is through oxidative ageing by the common system of solera and criaderas, in American oak barrels. During the long ageing period of this Oloroso, a complex process takes place in which the extraction of aromatic compounds from the wood, oxidation and concentration of the wine's substances come together.

## Tasting notes



Dark mahogany colour with a bright appearance. On the nose, this wine has a great aromatic intensity, with aromas of nuts and deep notes of wood and vanilla, which are typical of a long ageing period. It is a very intense wine on the palate, warm and velvety, presenting nuances of nuts, vanilla, wood and a liquorish aftertaste. It is a very persistent wine on the palate.

## 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



Guía Peñín: 95

