

WINE

CARLOS VII

VINTAGE

N/V

ORIGIN

Montilla Moriles

VARIETY

100% PEDRO XIMÉNEZ

VINIFICATION

Literally, Amontillado means "in the style of Montilla". Our Carlos VII is an Amontillado that has been aging for more than 15 years in our traditional "Solera System" during and after the flor, gaining complexity and full round aromas while retaining the freshness of its origins as a Fino. An harmonious blend of finesse, elegance and age.

TASTING NOTES

COLOUR: Light chestnut bright gold colour.

NOSE: Pungent and complex bouquet, inimitable nutty and dried fig deep flavour and character, both soft and strong.

PALATE: Silky dry on palate with a long, complex and elegant finish.

Alcohol (%vol): 19%
Acidity (g/l tartaric acid): 6.5
Sugar (g/l): 1.5 (dry)
PH: 3.3

FOOD PAIRING

Perfect dry aperitif, ideal with smoked food and crumbly cheeses. It is also an excellent ingredient for all soups and sauces, especially consommé.

TEMPERATURE

12°-14°C

PACKAGING

BOTTLE: 50cl (Cod. EAN: 8410487306786)
CASE: 6 Bottles (Cód. EAN: 68410487306788)

