

WINE

FINO CAPATAZ

VINTAGE

N/V

ORIGIN

D.O. Montilla Moriles

VARIETY

100% PEDRO XIMENEZ

VINIFICATION

A fragrant wine of intense aromas acquired from the biological aging process under the "velo de flor" in our traditional "Solera System" for more than 6 years. This wine presents an elegant style with the typical Montilla grapey character.

TASTING NOTES

COLOUR: Pale colour with olive green hues.

NOSE: Slightly pungent, somewhat tangy salted almond like aroma and a flowery touch.

PALATE: Full, dry, savory and slightly bitter with hints of salted nuts. Very long and elegant in the finish.

Alcohol (%vol): 15%

Acidity (g/l tartaric acid): 4,55

Sugar (g/l): max. 2.5 (dry)

PH: 3.20

FOOD PAIRING

Perfect as a chilled aperitif with tapas, shellfish, fish, cheese, olives, snacks, hors d'oeuvre and salads. It is one of the rare wines that will happily partner dishes containing vinegar.

TEMPERATURE

6°- 8°

PACKAGING

BOTTLE: 50cl (Cód. EAN: 8410487126780)

CASE: 6 Bottles (Cód. EAN: 68410487126782)

