

WINE

OLOROSO ASUNCION

VINTAGE

N/V

ORIGIN

Montilla Moriles

VARIETY

100% PEDRO XIMÉNEZ

VINIFICATION

Fortified wine, aged for more than 10 years in oak barrels where no flor develops. In this wine, the Pedro Ximenez reveals a less well-known aspect of its character and its sweetness. It is an extraordinary traverse of the boundary between a sweet and a dry wine.

TASTING NOTES

COLOUR: Dark amber colour with hues of old gold.

NOSE: Deep, raisiny and nutty intense aromas and dry to very dry flavour.

PALATE: Reminiscent of delicate toasted pastries. It is silky and soft on the palate with hints of tasted walnut and nuts. It is full, elegant and long in the finish.

Alcohol (%vol): 19%

Acidity (g/l tartaric acid): 5.5

Sugar (g/l): 29

PH: 3.5

FOOD PAIRING

Perfect as an aperitif or to accompany any pork dish. It pairs beautifully with cheeses and cured meats.

TEMPERATURE

12°- 14°C

PACKAGING

BOTTLE: 50cl (Cod. EAN: 8410487409784)

CASE: 6 Bottles (Cod. EAN: 68410487409786)

