

WINE

PALO CORTADO
Abuelo Diego

VINTAGE

N/V

ORIGIN

D.O. Montilla Moriles

VARIETY

100% PEDRO XIMENEZ

VINIFICATION

A palo cortado is an oenological rarity, a sort of half way house between a fino and an amontillado. It is the result of a fino losing its flor. It combines the aromatic nose of the amontillados and the full and powerfull palate of the old olorosos. This Amontillado Alvear comes from the solera of the foundation of the winery, back in 1729.

TASTING NOTES

COLOUR: Mahogany.

NOSE: Very complex. Hints of dry fruit, blood orange, gingerbread. exotic oak and leather.

PALATE: Very intense and elegant. A box of oenological emotions. Endless finish on warm wood and roasted nuts

Alcohol (%vol): 19

Acidity /g/l tartaric acid): 8,8

Sugar (g/l): dry

FOOD PAIRING

Spectacular to be drank by its own. Perfect with duck, smoked and oily fish, pickles and game.

TEMPERATURE

10°-12°C

