

WINE

AMONTILLADO
Solera Fundación

VINTAGE

N/V

ORIGIN

D.O. Montilla Moriles

VARIETY

100% PEDRO XIMENEZ

VINIFICATION

The amontillados come from an excellent Fino that has an additional oxidative ageing at the end, as the Olorosos. This wine comes from the soleras of the foundation of the winery, back in 1729. Only very few wine bottles are released each saca.

TASTING NOTES

COLOUR: Mahogany.

NOSE: Very aromatic and intense, walnuts hints and ageging notes.

PALATE: Very elegant and with a very long finish. A collection of taste feelings (walnuts and hazelnut).

Alcohol (% vol): 20

Acidity /g/l tartaric acid): 8,5

Sugar (g/l): dry

FOOD PAIRING

Ideal as an aperitif with nuts, for general entertainment; with soups, specially consommé; or with cheese, as Cheddar or Gouda.

TEMPERATURE

10°-12°C

