

WINE

ALVEAR'S MEDIUM DRY

VINTAGE

SOLERA SYSTEM

ORIGIN

D.O. Montilla Moriles

VARIETY

100% PEDRO XIMENEZ

VINIFICATION

Alvear's Medium Dry combines the development of a Fino, aged under a blanket of Flor and the oxidative aging of an Oloroso. It is slightly sweetened and stays in a Solera system of 500L old American oak casks for more than 6 years.

TASTING NOTES

COLOUR: Light amber in colour.

NOSE: Classic aromas of toasted nuts.

PALATE: A nutty flavour with hints of dried figs, smooth with a touch of sweetness but dry on the finish. Fuller-bodied than a Fino. Nice length in mouth and nose.

Alcohol (%vol): 17
Acidity /g/l tartaric acid): 5,1
Sugar (g/l): 35

FOOD PAIRING

Ideal as an aperitif with nuts, with onion soup, charcuterie and cheese as Cheddar or Gouda. Perfect for cocktails. Try it with Mexican and Thai food.

TEMPERATURE

16°-18°C

PACKAGING

BOTTLE: 75cl (Cod. UPC: 766238 303374)
CASE: 12 Bottles (Cod. UPC: 10766238 30337)

