

# QUO VADIS AMONTILLADO 100% Palomino Fino, D.O. Jerez



FACT SHEET			
Vintage	Format	Class	Type
N/A	50cl	Sherry VORS	Dry Wine
Region	Grape Variety		Alcohol %
D.O. Jerez	100% Palomino Fino		20%
Producer		Closure	
Delgado Zuleta		Microagglomerated cork	
Bottle type	Serving Temp.	Ageing	
Bordelaise 50cl	12-14° C	40 years in "Solera y Criaderas"	

TASTING NOTES
<p><b>Appearance</b></p> <p>Surprisingly light amber colour for such an old wine, its true age is suggested by the green hue at the rim.</p>
<p><b>Nose</b></p> <p>This is a VORS sherry that sees both biological and oxidative ageing, with more than 40 years in oak butts. The nose is aromatic and elegant, perfumed with dough, walnuts, candied apricots, clove, chocolate, toffee and honeycomb.</p>
<p><b>Palate</b></p> <p>The palate reveals a fresh wine, light- to medium-bodied and complex with layered flavours that encompass mineral, floral, spice, vanilla, dried fruit and nuts, all perfectly balanced and deeply concentrated with exceptional length. An outstanding Amontillado from Sanlucar.</p>

WINE MAKING	ANALYSIS	
<p>A VORS or Vinum Optimum Rare Signatum (Very Old Rare Sherry) with more than 40 years cask ageing. Following the biological ageing under flor in American oak butts by the "Solera &amp; Criaderas" system, the Sherry is fortified to 20% alcohol at which level the flor dies and the Sherry passes to the second stage of oxidative ageing in the barrel.</p>	Sugar (g/l)	2,0-3,0 g/l
	Acidity (g/l)	7,0-8,0 g/l
	PH	10,0-20,0

AWARDS
<p>Robert Parker 97</p> <p>International Wine Challenge: Gold Medal</p> <p>Peñín 94</p>



## DATA SHEET

SUPPLY INFORMATION			
Bottles in case	Case per pallet		Case weight
6	100		6,2kg