

Tauromaquia

Amontillado Viejísimo



GRACIA HNOS., S.A.U.

Description

Type of wine: Amontillado Viejísimo wine from D.O. Montilla-Moriles.

Variety: 100% Pedro Ximénez from the Superior Quality area of the Denomination of Origin (Sierra de Montilla and Moriles Altos).

Ageing: Biological, followed by oxidative ageing. Both processes take place in American oak casks and using the criaderas and solera system.

VIEJÍSIMO: special mention for an average age of 25 years or more, certified by the Regulatory Council of the PDO Montilla-Moriles.

Awards and Distinctions:

94 Parker – 94 Peñín

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Tasting Notes

Appearance: amber yellow with golden tones. Bright and transparent.

Aroma: very sharp and intense. Complex aromas with hints of wood, toasted nuts (hazelnut), spices and overripe fruit.

Flavour: very consistent, structured, warm, tasty, powerful, full-bodied, persistent. Elegant aftertaste.

Gastronomy

As an aperitif and with sausages, hot soups, gazpacho, blue cheeses, fried fish. Culinary use in the preparation of dishes and gastronomic specialties.

Serve at room temperature.

Chemical analysis

Reducing sugars (glucose): ≤ 5.0 g/l.
Alcoholic strength: 19% Vol.
Titratable acidity (tartaric acid): 6.50 ± 0.50 g/l.
Volatile acidity (acetic acid): ≤ 1.2 g/l.