

# Tauromaquia

## Oloroso Viejísimo



GRACIA HNOS., S.A.U.

### Description

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

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

Aging: oxidative, in American oak barrels and through the criaderas and solera system.

VIEJÍSIMO: special mention of average age equal to or greater than 25 years, certified by the Regulatory Council of the PDO Montilla-Moriles.

### Awards and Distinctions:

91 Parker – 92 Peñín

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### Tasting Notes

Appearance: clear. Bright. Intense tear. Good mahogany color.

Nose: very intense and penetrating. Complex, long aging with hints of wood, nuts (walnuts), raisins and spices.

Palate: structured, warm without excess, dry and velvety at the same time, fleshy, slightly bitter in the aftertaste. Elegant retronasal.

### Gastronomy

Recommended on its own or with dried fruit and nuts for a morning or afternoon snack. It is also a perfect accompaniment to desserts.

Serve at room temperature.

### Chemical analysis

Reducing sugars (glucose):  $\leq 5.0$  g/l.

Alcoholic strength: 19% Vol.

Total acidity (tartaric acid):  $6.50 \pm 0.50$  g/l.

Volatile acidity (acetic acid):  $\leq 1.2$  g/l.