



# HARVEYS

## Very Old Amontillado VORS - Sherry Super Premium Range

VORS old-age wine qualified and certified by the Jerez Wine Regulatory Council, which guarantees that they have aged for at least 30 years. This wine is subjected to a strict selection that only gives rise to a thousand bottles of 50 centiliters of each one, representing Harvey's as truly exceptional wines, which accumulate gold medals and special prizes.

Generous wine of Amontillado Medium liquor that was born in 1940 by the traditional Solera system that was established in 1940. Graduation: 19%

### Organoleptic characteristics

- Visual phase: bright topaz wine.
- Olfactory phase: a Classic Medium Jerez, where the characteristic aromas of the fine wood and hazelnuts of its Amontillados are mixed with the passport notes of Pedro Ximénez.
- Taste phase: soft, vinous and structured in the mouth, with elegant finish.

### Our recommendation

- Moment of Consumption: ideal wine to take as an aperitif, during meals or alone.
- Operating temperature: consume cold, preferably between 12-15 °C.
- Recommended storage temperature: keep the bottle in a cool place and in an upright position. Once opened, store in a refrigerator.
- Pairing: perfectly paired with nuts, vegetables, fish and spicy dishes.

### Awards and mentions

The best prizes...

- Gold Medal - International Wine Spirit Competition 2017
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- Trophy Medal, The Best Sherry in the world - International Wine Spirit Competition 2017
- Trophy and Gold Medal - International Wine Challenge 2016
- Champion of Champions - International Wine Challenge 2016