



HARVEYS

Very Old Oloroso Blend Medium 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.

His Solera system was established in 1909.

Grapes carefully selected from Pago de Macharnudo. Grape variety: 90 percent Oloroso and 10 percent Pedro Ximénez.
Graduation: 20%

Organoleptic characteristics

- Visual phase: intense and bright mahogany color with certain reddish reflections.
- Olfactory phase: complex and powerful in the nose, we are seduced by its warm aromas, memories of nuts such as nuts, nuances of roasted notes and spices that evoke truffle and leather.
- Gustatory phase: in the mouth it is round, balanced and enveloping, with a very long persistence.

Our recommendation

- Moment of Consumption: ideal wine to be enjoyed alone, although it can also be an excellent pairing in special lunches and dinners.
- Operating temperature: consume slightly cold, preferably between 15-17° C.
- Recommended storage temperature: keep the bottle in a cool place and in an upright position. Once opened, store in a refrigerator.
- Pairing: his strong personality and intensity makes him a perfect companion of red meat and hunting.

Awards and metions

The best prize...

- Great Gold Bacchus - Bacchus 2017
- Gold Medal - Decanter World Wine Awards 2017
- Gold Medal - International Wine Spirit Competition 2017
- 94 Points - MONVINIC 2017