



HARVEYS

Very Old Palo Cortado 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.

Wine of Jerez of meditation, Palo Cortado Blend Medium was born in 1906 by the traditional Soleras system that was established in 1906. Grapes carefully selected from Pago de Macharnudo. Grape variety: 98 percent Palomino and 2 percent Pedro Ximénez. Graduation: 19.5%

Organoleptic characteristics

- Visual phase: bright mahogany wine.
- Olfactory phase: it has countersunk aromas with oak nuances.
- Gustatory phase: dry, balanced, elegant and very persistent palate.

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 Outstanding Medal - International Wine Spirits Competition 2017