



HARVEYS

Pedro Ximénez 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. Natural sweet wine made with 100% Pedro Ximenez grape aged by the traditional solera system that was established in 1919. Graduation: 16%

Organoleptic characteristics

- Visual phase: very dark amber, trimmed with iodized tones.
- Olfactory phase: in the nose it presents a great variety of nuances, aromas of passionate grapes that remind us of figs and dates accompanied by notes Toast that accentuates with aging.
- Gustatory phase: in the mouth it is warm, velvety and magnificent structure. It stands out for its balance, with a perfectly integrated acidity and a long and persistent end.

Our recommendation

- Moment of Consumption: ideal wine to be enjoyed alone, although it can also be an excellent pairing in special desserts not very sweet.
- Service temperature: consume slightly cold, preferably between 10-12° C.
- Recommended storage temperature: keep the bottle in a cool place and in an upright position. Once opened, store in a refrigerator.
- Pairing: it is a dessert in itself for its intensity of flavor, but if you want to enjoy pairing it combines perfectly with the best bitter chocolates that highlight its flavor without taking center stage or gourmet blue cheeses.

Awards and mentions

The best prizes...

- Gold Outstanding Medal - International Wine Spirit Competition 2017

