



HARVEYS

Amontillado - Sherry Premium Range

It is a unique wine, the result of the fusion of two types of aging, the biological and oxidative made with Palomino grapes selected from Pago de Macharnudo (Jerez Superior). It is one of the Premium Range wines whose Solera system was established in 1928.
Graduation: 19%

Organoleptic characteristics

- Visual phase: bright topaz wine.
- Olfactory phase: long aging, which has achieved a great harmony and background of nuts.
- Gustatory phase: the palate is sharp, full of nuances and a magnificent presence in the mouth. It is very dry, vigorous, very long and with an elegant finish.

Our recommendation

- Moment of Consumption: ideal wine to take as an aperitif or during meals. Perfect also for cocktails, highlighting its versatility and surprising with its flavor.
- Operating temperature: consume cold, preferably between 12 - 15°C.
- Recommended storage temperature: keep the bottle in a cool place (15-17) and in an upright position. Once opened, keep in fridge.
- Pairing: perfectly paired with tasty fish stews, almadraba tuna, pickled game, roe deer or carpaccio, cheeses cured and spicy foods.
- Type of recommended glass: white wine glass.

Awards and mentions

The best prize...

- Gold Medal - Internacional Wine Challenge 2017
- Gold Outstanding Medal - Internacional Wine Spirits 2017

