



HARVEYS

Oloroso - Sherry Premium Range

It is a very structured and complex wine that represents the maximum intensity of Jerez, 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 1918.
Graduation: 19.5%

Organoleptic characteristics

- Visual phase: deep and bright amber wine.
- Olfactory phase: elegant aromas of long aging and evolved wine.
- Gustatory phase: the palate is round, velvety, dry, broad, very long, with an elegant finish; very powerful and explosive in multiple shades that ends harmonically.

Our recommendation

- Moment of Consumption: ideal wine to take as an aperitif or during meals, either alone. 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 semi-cured cheeses, marinated fish, game and red meat with mushrooms.
- Type of recommended glass: white wine glass.

Awards and mentions

The best prize...

- Trophy and Gold Medal - Internacional Wine Challenge 2017