



HARVEYS

Palo Cortado - Sherry Premium Range

Wine that combines the subtlety of our premium amontillado with the roundness of the fragrant Premium. 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 1906. Graduation: 19%

Organoleptic characteristics

- Visual phase: bright amber wine, with old gold trim.
- Olfactory phase: countersunk aromas with oak nuances, which gives it great complexity.
- Gustatory phase: on the palate, it is dry, round, balanced, very elegant and persistent. A Oloroso premium with the finesse and elegance of Amontillado Premium

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 fish stews, game, lamb, sausages and cured cheeses.
- Type of recommended glass: white wine glass.

Awards and mentions

The best prize...

- Trophy and Gold Medal - International Wine Challenge 2017
- Gold Medal - Bacchus 2017
- Gold Medal - Mezquita Awards 2017

