



OLOROSO



WINE TYPE: Fortified wine	VINEYARD LOCATION: Protected Designation of Origin (D.O.P) Montilla-Moriles
GEOGRAPHIC LOCATION: Jerez (Xerez)	CASTA: Palomino Fino

ELABORATION:

Oloroso wines are produced through oxidative aging, which involves direct contact with air (aerobic aging), following a physical-chemical process that prevents the growth of the yeast layers found in fino wines, resulting in a significant increase in color and woody flavors.

Oxidative aging is carried out in American oak casks over a period of four years, using the traditional system of criaderas and soleras with periodic racking and topping up. It is important to note that, since it is made from Pedro Ximénez musts that are very rich in sugars, fortification is not necessary at any stage of its production and aging.

TANNINS:

The tannins in Oloroso are notable but smooth and well-integrated due to the prolonged oxidative aging in oak barrels. They contribute to the structure of the wine and provide a velvety mouthfeel, without the astringency found in young red wines.

TESTS NOTES

APPEARANCE/AROMAS

- Intense amber to dark mahogany;
- Complex and intense profile;
- Notes of dried fruits, nuts, and toasted almonds;
- Hints of caramel, leather, tobacco, and spices.

NOSE | FLAVOUR



RECOMMENDED OPERATING TEMPERATURE:
12-14°C.





PEDRO XIMÉNEZ (PX)



WINE TYPE: Fortified wine	VINEYARD LOCATION: Protected Designation of Origin (D.O.P) Montilla-Moriles
GEOGRAPHIC LOCATION: Jerez (Xerez)	CASTA: Pedro Ximénez

ELABORATION:

To produce this unique sweet wine, the grapes are spread out in the sun and regularly turned to ensure even sun-drying until they are almost raisins. The goal is to reduce the liquid content of the grapes so that the resulting must contains more than 300 grams of sugar per liter. Once the grapes reach the desired level of sweetness, they are crushed and, before fermentation begins, are fortified to achieve an alcohol content between 8.50% and just under 9%. The resulting wine is called "vino tierno." Subsequently, the alcohol level is gradually increased to 15% - 15.50%.

TANNINS:

The tannins in PX are soft and almost imperceptible due to the sweetness and viscosity of the wine. Prolonged aging in oak barrels contributes to a balanced structure, but tannins are not a dominant feature.

TESTS NOTES

APPEARANCE/AROMAS

- Deep mahogany color;
- Amber reflections;
- Intense and complex profile;
- Notes of dried figs, dates, and raisins;
- Hints of honey, molasses, coffee, and cocoa;
- A subtle touch of sweet spices.

NOSE | FLAVOUR



RECOMMENDED OPERATING TEMPERATURE:
12-14°C.



HARMONY | SERVICE SUGGESTIONS:

Ideal for pairing with rich desserts such as puddings, fruit cakes, ice creams and blue cheeses. It is also excellent served over vanilla ice cream or as a meditation wine after a meal.

