

# 1905 Oloroso Solera Fundacional



## Description

Type: Dry Oloroso.

Variety and origin: 100% Pedro Ximénez, from the superior quality area of Montilla-Moriles Designation of Origin (Sierra de Montilla and Moriles Altos).

Ageing: Criaderas & Soleras system. Its age goes back to the foundation date of the winery.

## Tasting notes

Appearance: dark mahogany. Bright.Lively.

Aroma: spicy soft hues with memories of vanilla, aged oak and cinnamon.

Taste: velvety anda dry at the same time. Lengthy and y fragrant retronasal.

## Chemical analysis

Residual sugar (glucose) :  $8,50 \pm 1,50$  g/l.

Alcohol: 21,7-22% Vol.

Fixed acidity (tartaric acid):  $9,00 \pm 2,00$  g/l.

Volatile acidity (acetic acid):  $1,00 \pm 0,20$  g/l.

## Food pairing

Meat stews: hare, wild boar, oxtail ... Fruit-based desserts. Serve at 15-18 °C, always in a wine glass. Decanting is recommended.

Store upright.

## 97 points Parker

"It has an expressive nose of noble woods, roasted hazelnuts, incense and balsam, rusty nails, even some savory notes and some Sherry brandy. It maintains 11.5 grams of residual sugar, I guess from pure concentration and evaporation because of its old age. In any case, the palate is balanced and you do not feel any sweetness at all, but maybe that little sugar is the secret why it feels gentle rather than harsh".

Robert Parker Wine Advocate

## Other mentions

19.50 / 20 (maximum score) Elmundovino.com Olorosos Tasting ("a splendid wine in its elegance, intensity and expressiveness, with an extraordinary personality that distinguishes it from the rest") · Honorable Mention Luna de Metropolis Awards · 20/20 THE WORLD OF FINE WINE / [OLOROSO WINE TASTING ISSUE #46](#) – Dec. 2014: "The Pérez Barquero Solera Fundacional 1905 is a truly otherworldly Oloroso that every real wine lover should try at least once in his or her lifetime". · Among TOP 50 WINES NOTES FROM 50 ISSUES OF WoFW on its 50th Anniversary - December 2015

