

1955 Amontillado Solera Cincuentenario



Description

Type: Dry Amontillado.

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. Aged in American oak old casks in two phases: a first one of biological aging under a film of yeasts followed by a much longer phase of oxidative aging. Its age goes back to the 50th anniversary of the winery foundation.

Tasting notes

Appearance: iodine amber color.

Aroma: highly pungent and expressive, with spices, incense, walnut and memories of yeast aromas.

Taste: highly powerful, salty, and with long and complex ending.

Chemical analysis

Residual sugar (glucose) : ≤ 5 g/l.

Alcohol: 21,5% Vol.

Fixed acidity (tartaric acid): $8,20 \pm 0,60$ g/l.

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

Food pairing

Smoked and salted fish, pickles, quality sausages. Serve at 15-18 °C, always in a wine glass.

Decanting is recommended.

Store upright.

97 Parker – 97 Peñín

" An extraordinary old Amontillado, with great balance between old age and elegance. Perfumed and subtle. The palate is very intense, deeply saline and long, tasty and elegant, with superb balance"

Robert Parker Wine Advocate

