

1955 Palo Cortado Solera Cincuentenario



Description

Type: generoso seco / Palo Cortado.

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

Ageing: In American oak old casks, by the Criaderas & Solera system. Its age goes back to the 50th anniversary of the winery foundation.

Tasting notes

Appearance: ancient gold color. Bright.

Aroma: elegant and complex, perfectly combined delicate Amontillado hints with Oloroso roundness.

Taste: memories of caramel, coffee and toated nuts. Subtle, amiable and balanced.

Chemical analysis

Residual sugar (glucose) : ≤ 5 g/l.

Alcohol: 21,7-22% Vol.

Fixed acidity (tartaric acid): $8,40 \pm 0,60$ g/l.

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

Food pairing

Traditional stews. Sausages. Cured and creamy cheeses with a strong flavor. Dark chocolate desserts. Serve at 15-18 °C, always in a wine glass. It is recommended to decant. Decanting is recommended.

Store upright.

95+ Parker · 96 Peñín

“A great old oxidative wine with great elegance, concentration and power”.

Robert Parker Wine Advocate.

