

Gran Barquero Oloroso



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).

Production : Selection of musts; after lees are settled, they are fortified up to 18° and sprinkled in oak casks of 500/600 l. capacity, where wine is kept in oxidative aging.

Ageing : Oxidative aging. Criaderas and Solera system over a period of about 25 years in American oak casks.

Tasting notes

Appearance: Brilliant. Intense tear. Mahogany good coating.

Aroma: Very intense and penetrating. Long aging complex with hints of wood, nuts (walnuts), raisins and spices.

Taste: Structured, powerful and warm without excess, dry and velvety at the same time, fleshy, fullbodied. Smooth on the palate. Slightly bitter and elegant finish.

92 Parker · 93 Peñín

"The palate is ample, velvety, with good structure, without the rusticity some attribute to the wines of Montilla, and very slightly off-dry, which makes it very approachable."

Robert Parker Wine Advocate

Other mentions

Gold Medal – Alimexpo 1987 - Silver Medal International Wine Challenge, Vietnam 2007 - Best Oloroso in tasting of affordable olorosos - ElMundoVino.com, 2010

Chemical analysis

Residual sugar (glucose) : ≤5 g/l.

Alcohol: 19% Vol.

Fixed acidity (tartaric acid): 6,50 ± 0,50 g/l.

Volatile acidity (acetic acid): ≤1,20 g/l.

Food pairing

Either alone or with nuts at mid-morning, after lunch or afternoon snack. Perfect pairing with red meat, hunting dishes and meat stews as the quintessential Cordovan dish: oxtail. Recipes with mushrooms or artichokes, mature cheese and pastries. Drink at 12-14 °C, in a wine glass.

