

MIRA LA MAR AMONTILLADO

JEREZ



Amontillado

Type of Ageing
Biological and Oxidative ageing
Criaderas y Soleras system

Type of Wine
Generoso

Grape Variety
100 % Palomino Fino

Alcohol Content
17 % per volume

Place of Production
Jerez de la Frontera (Cádiz)

Logistic Information
One case of 6 bottles of 750 ml.
One case of 12 bottles of 375 ml.
One pallet contains 100 cases

Tasting Notes

Colour Transparent amber.

Nose Pungent and penetrating bouquet suggestive of hazelnut, impregnated in a vinous oak that confers a very pleasant complexity.

Mouth A wealth of tastes burst on the palate with a long and highly vinous permanence, loyal to its complex structure from wine soaked oak, almond, and saline flavours.

Food Pairing It marries perfectly with soup, dishes including mushrooms, white meat, fatty fish and mature cheese.