



BARÓN

# MICHAELA

## Oloroso



**Wine Type:** Generoso

**Grape Variety:** Palomino Fino.

**PDO:** Jerez-Xerez-Sherry.

**Average Aging:** 4-5 years.

**Processing and Aging:** Coming from the complete fermentation of palomino grapes, 'olorosos' are "vocational" wines; the special structure showing the outset advise tasters classification bound for oxidative aging. The initial heading to 17% vol. Alcohol prevents the development of 'velo de flor', so the wine ages exposed at all times to the slow action of oxygen by the traditional 'criaderas' and solera system. The slow water loss through the walls of the barrels promotes a continuous process of concentration, which makes the wine winning in structure, softness and complexity.

**Physical-chemical characteristics:**

**Alcohol:** 17.5% Vol Sugar. <5g / l.

**Total Acidity:** 4.00 to 5.00 gr / l.

**Volatile Acidity:** 0.3-0.6 g / l.

**Glycerin Content:** 8 -10 g / l.

**Tasting Notes:** It is fragrant, powerful, pungent scent of fine wood, woodwork, lacquer, varnish, stale touch, orange peel, bitter notes, nuts, almond and hazelnut. The entrance is dry and powerful, delicious salty point without hurting sharp, nice appearance, fine, lively and juicy acidity is bound.

**Pairing:** Cured cheese (Manchego, Idiazabal and Parmesan) stews and game meat, cheeks, Jerez baked piglet, Tataky Red tuna, Bouef Bour Guignon, Coqau Vin and deer stew.

**Storage recommendations:** The boxes must be stored in a cool, dry place. Serving temperature between 12-15°C.

Manuel Torres Zarzana - Enólogo