



# MICAELA

## Amontillado



**Wine Type:** Generoso.

**Grape Variety:** Palomino Fino.

**PDO:** Jerez-Xerez-Sherry

**Average Aging:** 4-5 years

**Processing and Aging:** It is obtained from the complete fermentation of palomino grapes, this Amontillado is a unique wine, fruit of the fusion of two types of aging, biological and oxidative. It's particular aging process begins, as in the case of 'manzanilla', with an initial phase called 'velo de flor'; throughout the early years in the 'criaderas' the wine acquires sharp notes that accentuates its dry palate. From the point of disappearance of the 'velo de flor' causes a second phase of oxidative aging that gradually will darken the wine and it will provide concentration and complexity.

**Physical-chemical characteristics:**

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

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

**Volatile Acidity:** 0.4-0.6 g/l.

**Content Glycerin:** 3-5 gr/l

**Tasting Notes:** Old golden colour and the smell uncovers the sense of a praline chocolate box, liquor chocolates, toasted caramel, nuts, bitter almonds, natural woods and a recognising salt mixture of acetaldehydes puncturing the pituitary gland. This wine provides in mouth a powerful entrance and fills the palate with a silky sensation. An iodine and bitter almond taste appears at this stage with a spicy and warm feeling that if held in mouth, you will squeeze the most of this flavour. It will leave a fresh taste during it's long disappearing stage.

**Pairing:** With almonds, Morcón and Iberian ham, grilled asparagus, artichokes cream, sauteed smoked mushrooms and white meats, salmon, herring, oven lamb and rice with rabbit.

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

Manuel Torres Zarzana - Enólogo