

VINO FINO

Explore a World of Wine

DELGADO ZULETA MONTEAGUDO AMONTILLADO SHERRY



\$42.99

Product Code:	8461	Closure:	Cork
Country:	Spain	Unit:	Each
Region:	Andalucia	Volume:	750ml
Sub Region:	Jerez-Xérès-Sherry	Alcohol:	18.5%
Style:	Fortified	Grape:	100% Palomino
Variety:	Sherry		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Gold Medal - International Wine Challenge 2013

Amontillados evolve naturally when the flor has exhausted its supply of nutrients, or the style may be induced if the flor is killed off by fortification to 18% or above. A top Amontillado will have spent sixteen years or so in oak, about half of which time is oxidative, post-flor, although commercial styles start at a minimal 6 years' age. Amontillado is Fino in style and flavour, but amber in colour, and the Fino flavours are overlaid with a brassy richness, enhanced nuttiness and depth, with extra warmth from the higher alcohol levels.

This Amontillado is made from the finest Manzanillas of the house Delgado Zuleta. Matured in very old butts by the system of "nursery" butts and Soleras, the traditional system of the region. Bright amber in colour, with strong nutty and woody notes. Almond and hazelnut stand out. On the palate it is very dry and complex, with notable breadth and persistence.

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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