



"DON ZOILO" Oloroso



COUNTRY Spain

APPELLATION Jerez

REGION Jerez

WINEMAKER Paola Medina

GRAPES Estate grown Palomino grapes from Jerez Superior, Pago Balbaina and Carrascal vineyards

BACKGROUND

For over 130 years, Bodegas Williams & Humbert have been producing the finest sherries and brandies; as well as a diverse portfolio of spirits, utilizing one of the most traditional methods of ageing, the solera method. Founded in 1877 by Sir Alexander Williams and Arthur Humbert, Bodega Williams & Humbert has been considered to be one of the worlds most prestigious wine producers in the world.

Located in the heart of Jerez de la Frontera, Bodega Williams & Humbert has more than 1,200 acres of vineyards, and the largest wine cellar in Europe. The family owned and operated Bodega has produced a great variety of high quality sherries, while maintaining the traditional methods of solera aging. Solera is a method of producing wines, where small amounts of younger wines are systematically blended with the more mature wines over a period of time.

DESCRIPTION

COLOR: Bright amber

NOSE: Intense aromas characteristic of this type of wine and a hint of dried nuts and fruits.

TASTE: Dry, rich, with smooth tannins, it is luscious and balanced. A long finish.

VINIFICATION

Palomino grapes aged in oak casks for 12 years in the traditional Solera method.

ANALYSIS

Alcohol: 19%% RS: 6 g/l

SERVING SUGGESTIONS

An aperitif with mature cheese, at meals with red meats and even as an after-dinner drink.

BOTTLE SIZES

750 ml



Vegan



Gluten Free