



"DON ZOILO" AMONTILLADO



COUNTRY Spain

WINEMAKER Paola Medina

REGION Jerez

GRAPES Estate grown Palomino grapes from vineyard Jerez Superior Balbaina

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 helped to establish the creation of the Jerez-Xrs-Brandy Quality Demarcation. The Bodega is now owned by the Medina family, a local winemaking family with long roots in Sherry production. Family-owned and operated, they produce a variety of high quality sherries using the traditional solera aging method, whereby small amounts of younger wines are systematically blended with more mature wines over a period of time.

PRODUCTION AREA

Located in the heart of Jerez de la Frontera, the Bodega has more than 1,200 acres of vineyards and the largest wine cellar in Europe.

DESCRIPTION

COLOR: Brilliant hues of old gold and amber.

NOSE: Pungent, intense, and complex on the nose, with a subtle note of the fino sherry it had once been and a hint of dried nuts.

TASTE: Dry on the palate, with excellent acidity; a long, full bodied and elegant palate.

VINIFICATION

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

ANALYSIS

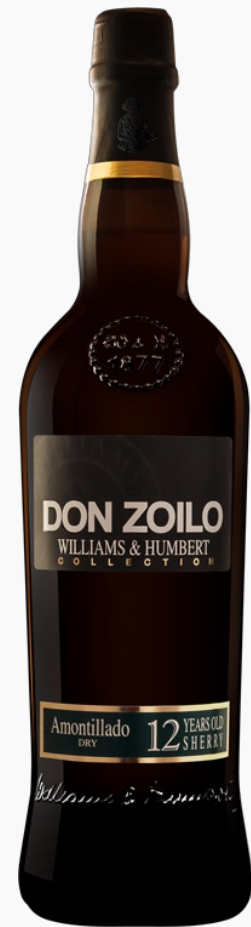
Alcohol: 18%% RS: 4 g/l

SERVING SUGGESTIONS

The perfect chilled aperitif accompanied by a high-quality cheese, ham, dried fruits and/or seafood.

BOTTLE SIZES

750 ml



Vegan



Gluten Free