



"JALIFA" 30 YEAR AMONTILLADO

COUNTRY Spain

APPELLATION Jerez

REGION Jerez

WINEMAKER Paola Medina



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. Produced using only buds for our best vineyards. Put into the classical Jerez Criaderas y Soleras system of dynamic ageing at the 15th criadera, where the biological ageing takes place under a layer of yeast. Traditional oak casks, preferably American with a capacity of 30 and 36 @. Aged for at least 8 years, after which it is transferred to the 6th criadera for an additional 22 years of natural ageing by oxidation until it reaches the solera. It is then removed for consumption.

DESCRIPTION

COLOR: Bright hues of very old gold and amber.

NOSE: Pungent, intense and complex on the nose, with a subtle note of dried fruits.

TASTE: Dry, with excellent acidity; a long, full-bodied and elegant palate. A delightfully expressive and unforgettable finish.

VINIFICATION

Fermentation at 22° C. Early filtering, classification by quality and fortified at 15° with the best distilled wines to obtain the traditional racks.

ANALYSIS

Alcohol: 18% RS: 10 g/l

BOTTLE SIZES

750 ml



Vegan



Gluten Free