

Perez Barquero Gran Barquero Amontillado

THE FACTS

COUNTRY: Spain

REGION: Andalucia

APPELLATION: Montilla-Moriles

CEPAGE: 100% Pedro Ximenez

WINEMAKING: Selection of “yema” must (the juice obtained from a very light pressure of the grapes), natural fermentation at controlled temperature and with no need to fortify (not adding alcohol) - Amontillado is, ultimately, an old Fino that, after a long period of biological aging under flor, has made another step, of oxidative aging.

AGING: 25 years total in American Oak

THE STORY

Our landscape is the soft albariza hills of the best states in the Sierra de Montilla and Moriles Alto. Our world is in the vineyard and also between jars and casks, in the silence of our traditional wineries. Our base is respect for the vineyard, an expert oenology and an innovative vocation. This is how we get the range of young, generous wines and brandies from Pérez Barquero. The expression of the terroir and the Montilla-Moriles winemaking tradition.

THE ADJECTIVES

AROMAS / FLAVORS: Hazelnut, baking spice, overripe fruit

THE SELLING POINTS

Irresistible character for a full gastronomy

AWARDS: 95pts Wine Advocate

PAIRINGS: Spicy sausages, soups, fried fish, strong flavored cheeses.

