## Bella Luna

# Amontillado Half




WHITE FORTIFIED WINE

SPAIN

JEREZ

### TASTING NOTE

Bone-dry yet rich Amontillado, complex, intense and saline, with handfuls of bitter almonds and hazelnuts.

### VINIFICATION

The Palomino grapes are hand-harvested from 40 year old vines in late August. The must comes from lightly pressed grapes and is fermented to dryness before fortification to 17% abv. The deliberately oxidised wine is then aged in the traditional solera system for an average of 5 years.

### FOOD MATCHING

Grilled asparagus, baby artichokes, smoked fish, pork belly, mushroom risotto, beef consommé, chicken satay, pecorino.

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|---|---|
| SIZE | 37.5cl |
| VINTAGE | NV |
| ABV | 17% |
| GRAPE VARIETIES | Palomino (100%) |
| CLOSURE | Screw cap |
| SKU CODE | A11506NV |
| EXPRESSION | Fortified |
| COUNTRY | Spain |
| REGION | Jerez |
| ALLERGENS | Sulphur |
| CLOSURE | Screw cap |
| TOTAL ACIDITY | 4.5g/l Tartaric |
| RESIDUAL SUGAR | 0.5g/l |
| SKU | A11506NV |