

Bodegas Alonso

1/8 Palo Cortado



TASTING NOTE

Deep, clear, amber-caramel appearance. Notes of apple, spiced plum, toasted crumble, caramelized sugar, maple, pecan notes. Deep, intense palate: leather, date, fig hints. Rich, full-bodied, cedary finish. Small sip, big impact. Impressive mouthfeel, enduring. Wow.

VINIFICATION

100% Palomino from the Jerez Superior region, aged 35-40 years in 600 litre old American oak casks from the Fernando Méndez solera. There is a suggestion that this may have undergone some ageing in the coastal city of Sanlúcar de Barrameda, although this is not known for certain.

SIZE	50cl
VINTAGE	NV
ABV	21%
GRAPE VARIETIES	Palomino (100%)
CLOSURE	T-Cork
SKU CODE	K18726NV
EXPRESSION	Fortified
COUNTRY	Spain
REGION	Jerez
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	T-Cork
PH	3
TOTAL ACIDITY	7.18g/l Tartaric
RESIDUAL SUGAR	3.6g/l
SKU	K18726NV