

Bodegas Hidalgo

Oloroso Cream Abocado Alameda 50cl



TASTING NOTE

Rich cream sherry full of dried fruit and a warm perfume of wood, finishing with an appetising bowlful of raisins and freshly cracked walnuts.

VITICULTURE

'Alameda' is the central plaza in Sevilla, it is here that young women are said to walk in the early evening in hope of attracting the attention of suitors. The base wine is from Palomino grapes grown in Hidalgo's own vineyards in Jerez Superior.

VINIFICATION

Oloroso Abocado Alameda is a mix of old Olorosos and sweeter wines made from Pedro Ximénez, which have aged for several years in soleras of American oak.

FOOD MATCHING

Excellent with nuts in particular, but also suits soft cheeses and crème caramel. Similarly superb on its own. Do not over chill in order to appreciate the more delicate flavours.

SIZE	50cl
VINTAGE	NV
ABV	18%
GRAPE VARIETIES	Palomino (100%)
CLOSURE	Stopper Cork
SKU CODE	E81651NV
EXPRESSION	Fortified
COUNTRY	Spain
REGION	Jerez
ALLERGENS	Sulphur
CLOSURE	Stopper Cork
PH	3.2
TOTAL ACIDITY	4.5g/l Tartaric
RESIDUAL SUGAR	100g/l
SKU	E81651NV