



COMPAÑIA VINICOLA DEL SUR

# TOMÁS GARCÍA PALO CORTADO

## Description

Type: Palo Cortado Wine from DO Montilla-Moriles.

Variety and origin: Pedro Ximenez grapes.

Ageing: oxidative ageing in American oak-wood casks by means of the traditional criaderas and solera system.

## Tasting Notes

Appearance: Clear and bright. Amber color with copper rim.

Nose: Persistent, with hints of toasted sugar, orange peel, nuts and caramel.

Palate: Dry and slightly bitter. Good acidity, with salty notes.

## Wine Analysis

Reducing Sugar (glucose):  $\leq 5$  g/litre.

Alcohol: 19% Vol.

Titrateable Acidity (tartaric acid):  $6,50 \pm 0,50$  g/litre.

Volatile Acidity (acetic acid):  $\leq 1,20$  g/litre.

## Food Harmonies and Serving Tips

Soups, vegetable dishes, cold meats. Spicy Asian cuisine. Strong cheeses. Citrus desserts.

Serve a 12-14 C (54-57 F), preferably in a glass of white wine.