



COMPañIA VINICOLA DEL SUR

TG COLLECTION AMONTILLADO

Description

Type: Amontillado wine from DO Montilla-Moriles.

Variety and origin: Pedro Ximénez grape from the Superior Quality area of the Denomination of Origin (Sierra de Montilla and Moriles Altos).

Wine making: Selection of 'yema' musts. Natural fermentation at controlled temperature, with no fortification. Similar to the making of Fino, since it is in fact an old Fino with an oxidative ageing.

Ageing: Biological ageing for more than 10 years under 'veil of flor' in old American oak casks, followed by 10 years of oxidative ageing in the same casks, by means of the traditional criaderas and solera system.

Tasting Notes

Appearance: Amber topaz color, with iodized rims.
Nose: Wide, intense, with a reminiscence of ageing.
Palate: Velvety taste and a very broad, warm and round body, with hints of almonds.

Wine Analysis

Reducing Sugar (glucose): $\leq 5,0$ g/litre.

Alcohol: 19% Vol $\pm 0,30$.

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

As a snack or appetizer. With hot soups, gazpachos. Fried fish. Strong palate cheeses and cold meats.

Serve at 14-16 C (57-61 F), always in a wine glass.

93 PARKER