



COMPAÑIA VINICOLA DEL SUR

## TG COLLECTION OLOROSO

### Description

Type: Oloroso wine from DO Montilla-Moriles.

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

Wine making: selection of musts. After settling, they are fortified up to 18° and sprinkled in 500/600 l oak casks, where they are kept in oxidative aging.

Ageing: oxidative ageing for more than 15 years inside old American oak casks by means of the traditional criaderas and solera system.

### Tasting Notes

Appearance: Limpid. Bright. Intense wine legs. Deep mahogany colour.

Nose: Intense y penetrating. Notes of the long ageing, with wood, walnuts, raisins and species notes.

Palate: Structured, warm, dry and velvety. Fleshy, slight bitterness at the end of the mouth. Elegant finish.

### 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):  $\leq 1$  g/litre.

### Food Harmonies and Serving Tips

It is an ideal companion with red meat, fruit-based desserts, gelatinous stews and nuts.

Perfect as a single drink for moments of enjoyment at any time. Serve at room temperature and in a wine glass.

**90 PARKER**