



COMPAÑIA VINICOLA DEL SUR

TG COLLECTION FINO

Description

Type: Fino 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. There is no need of fortification.

Ageing: Biological ageing process under a layer of yeasts which make up the 'veil of flor'. It is carried out for two years in old casks of American oak by means of the traditional criaderas and solera system.

Tasting Notes

Appearance: Limpid, bright. Pale yellow colour.

Nose: Good intensity, expressive, complete with a great harmony and background of dried nuts.

Palate: Savoury, long, wide. Dried almonds and toasted notes. Intense aftertaste and finish.

Wine Analysis

Reducing Sugar (glucose): $\leq 2,5$ g/litre.

Alcohol: 15% Vol $\pm 0,30$.

Titrateable Acidity (tartaric acid): $4,40 \pm 0,50$ g/litre.

Volatile Acidity (acetic acid): $\leq 0,60$ g/litre.

Food Harmonies and Serving Tips

Salted fish, cold soups, seafood, fried fish, rice.
All kinds of appetizers.

Serve at 8-10 C (47-50 F), ideally in white wine glass.

88 PARKER