

NAVISA



MEDIUM MONTULIA

Silver Medal | Decanter World Wine Award 2025.



GRAPE VARIETY

Pedro Ximénez.



TERROIR

Grapes grown in limestone soil "Albarizas" from the D.O. Montilla-Moriles.



AGEING SYSTEM

Fortified liqueur wine aged through oxidative aging. Alcohol: 15% ABV.



TASTING NOTES

Brown in colour, liquorish aromas with notes of dried fruits (walnut and hazelnut), which evoke the memory of Oloroso and Amontillado. In the mouth it is slightly sweet, silky and with a long aftertaste.



PAIRING

Appetizers, cured cheeses, pâtés and spicy dishes.



PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.



NUTRITIONAL TABLE
AND LIST OF INGREDIENTS



NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550 MONTILLA, ESPAÑA.