NAVISA

OLOROSO MONTULIA

Gold Medal | 36th Grand International Wine Award Mundus Vini.
Silver Bacchus | XXIII Bacchus International Wine Competition.

GRAPE VARIETY

Pedro Ximénez.

TERROIR

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

AGEING SYSTEM

Wine aged by oxidative aging during 10 years in oak barrels through the traditional system of criaderas & solera. Alcohol: 18 % ABV.

TASTING NOTES

Old gold in colour with bright mahogany tones. Aromas of wood, vanilla, walnut and hazelnut. Powerful, balanced mouthfeel and a long final memory in the mouth that evokes the sweet memory of the PX.

PAIRING

Excellent with nuts, appetizers, and cold cuts. Dishes such as mushrooms, small game and casserole meats. In the preparation of meat stews such as oxtail and stews.

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.