NAVISA

AMONTILLADO MONTULIA

Gold Medal | 36th Grand International Wine Award Mundus Vini.

GRAPE VARIETY

Pedro Ximénez.

TERROIR

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

AGEING SYSTEM

Wine aged by biological aging ("velo de flor") in oak barrels during 5 years and oxidative aging during 3 years through the traditional system of criaderas & solera. Alcohol: 18 % ABV.

TASTING NOTES

Pale amber colour. Dried fruits aromas (Hazelnut and walnut), toasted, acetaldehyde notes nuanced by sweet reminiscences. Dry in mouth, smooth but persistent, and slightly sharp.

PAIRING

Hot soups, consommé, white meat, strong flavoured cheeses and fish.

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.