

INFORMATION SHEET
Oloroso GREAT DUKE



Variety grape	100% Palomino Fino
Vineyard	Pago de Añina y Macharnudo (Jerez de la Frontera)
Soil	Albariza
Production	An inicial fortification to 17% by volume prevents the development of the of <i>flor</i> as the wine slowly ages in constant contac with oxigen through the <i>criaderas</i> and <i>solera</i> system.
Ageing	3 traditional <i>criaderas</i> and <i>solera</i> system
Average age	12 years
<i>Sacas</i> (extractions)	Once a year
Alcohol	18,00 % Vol.
Presentation	750 ml x 6 bottles
Tasting notes	Mahogany colour Oloroso wih pronounced spicy overtones of candied orange.
To serve	14-16 °C
Serving tips	Meat and gamestews. Mushrooms and extramature cheeses.

