

INFORMATION SHEET
Palo Cortado GRAT DUKE



Variety grape	100% Palomino Fino
Vineyard	Pago del Hornillo (Sanlúcar de Barrameda)
Soil	Albariza
Production	After initial fortification to 15% by volume, to develop specific characteristics, it is fortified again to above 17% by volume, redirecting it to an oxidative ageing process.
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	Dry and delicate with toasted hazelnut, coffee and liquorice notes
To serve	14-16 °C
Serving tips	Mature cheeses, dried fruits, consommés, stews and jellied meats.

