



BARBADILLO OBISPO GASCON VORS

30 YO | Palo Cortado | 100% Palomino Fino

Composed of very old Palo Cortado wines that have been stored in soleras for more than 30 years, waiting for the right moment to be selected by the experts. These wines are analysed by a committee of experts before being certified as "Vinum Optimum Rare Signatum". Palo Cortado is among the most special wines within the Jerez-Xères-Sherry Denomination of Origin. Despite undergoing the physical-chemical oxidative ageing process used for oloroso wines, the resulting product is somewhat of a cross between an oloroso and an amontillado.

Tasting notes

Color

Old gold

Aroma

Its aromatic nuances reveal roasted almonds, walnuts and raisins.

Taste

Pleasant and balanced. The palate is dry with medium acidity, in this wine we can taste more Amontillado than Oloroso, notes of citrus peel, caramelized nuts and toffee. Dry with medium acidity. This wine pair well with smoked fish and desserts.

Finish

Smooth and persistent.