



*Bodegas Delgado*

Fundada en 1874



# AMONTILLADO AMÓN

## BASIC DATA:

**Name of the wine:** AMONTILLADO AMÓN

**Origin:** D.O. Montilla-Moriles

**Oenologist:** José Luis Delgado

## Development and aging:

Grown like a "fino", elaborated by "criaderas" system, has got an oxydative character.

**Production:** limited.

## Awards:

MEDALLA DE ORO VINALIA 87, MEDALLA DE ORO ALIMEXPO 87, 89, 90, 95, MEZQUITA DE ORO 96.

## Consumption and tasting:

Can be drunk as an aperitive wine, as a dessert wine, or as an after dinner liqueur.

Serve chilled between 14° and 15°.

Color: Pale carob.

Bouquet: Complex, intense, wood and nuts notes.

Sabor: Dry and full of sensations.

## TECHNICAL INFORMATION:

**Grape:** 100% Pedro Ximénez

**Alcoholic fermentation:** 19% Vol.

**INTENDED USE:** For people aged 18 or older to drink alcohol under the laws of the country of origin.

Avoid consumption sensitive population to sulfites (SO<sub>2</sub>).

## PACKAGING INFORMATION:

**Label:** 75 x 100 mm paper adh 80 gr couche.

**Against label:** 45 x 115 mm paper adh 80 gr couche.

**Capsule:** Pilfer black color.

**Bottle:** Jerezana de 75 Cl.

**Box:** x12 bottles of 75 cl. (32 x 23'5 x 31'5 cm.) Corrugated.

## CONTACT DETAILS:

BODEGAS DELGADO, S.L.

C/Cosa no, 2 - 14500 Puente Genil (Córdoba)

**Tlf.:** 957 60 00 85 - 957 60 15 37 -

**Fax:** 957 60 45 71

**E-mail:** fino@bodegasdelgado.com

**Web:** www.bodegasdelgado.com

## DISTRIBUTION DATA:

Contact the winery.

