



Bodegas Delgado

Fundada en 1874



BASIC DATA:

Name of the wine: PEDRO XIMÉNEZ CALIFA EL PONTÓN

Origin: D.O. Montilla-Moriles

Oenologist: José Luis Delgado

Awards: BACCHUS DE PLATA™ en el VII Concurso Internacional de vinos Bacchus.

Development and aging: Sweet natural wine, of dark ruby color, home made with 100% Pedro Ximénez grapes. Grape that, thanks to the lands of Córdoba, produces this authentic wine, of intense amber color, which brings to him a subtle and smart aroma, and agreeable notes and sensations of damp wheat, fig and carob bean.

Consumption and tasting: Alone as a perfect dessert, or as an after dinner liqueur, dry or on ice.

Bouquet: Warm and silky, with an intense persistence.

TECHNICAL INFORMATION:

Grape: 100% Pedro Ximénez.

Alcoholic fermentation: 15% 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 (So₂).

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: x 12 bottles of 75 cl. (32 x 23'5 x 31,5 cm.) Corrugated.

CONTACT DETAILS:

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DISTRIBUTION DATA:

Contact the winery.

