



Bodegas Delgado

Fundada en 1874



DELGADO 1.874 Amontillado Natural Muy Viejo

BÁSIC DATA:

Name of the wine: AMONTILLADO DELGADO 1874

Origin: D.O. Montilla-Moriles

Oenologist: José Luis Delgado

This wine is the result of subjecting to oxidative aging finer than a good stop sprayed with younger wine, causing the disappearance of the flower.

Start a new career that will last many years and in which he will change their color, until you reach wonderful amber tones, from "yellow - brown" and old gold; pungent aroma will countersunk, full of subtleties that make him a real treat for the fans.

Tasty and dry in the mouth, persistent; often very old wines "handkerchief", ideal for even perfume.

This wine gift for the wine taster, is undoubtedly the King of fortified wines, none so complex, so deep, so admirable as the Amontillado

TECHNICAL INFORMATION:

Grape 100% Pedro Ximénez
Alcoholic Fermentation: 19'5% Vol.

INTENDED USE: For people aged 18 years or older to drink alcohol under the laws of the country of origin. Avoid consumption sensitive population to sulfites (SO₂).

PACKAGING INFORMATION:

Label: 100 x 120 mm cream laid paper.

Against label: 60 x 82 mm cream laid paper.

Capsule Old Gold.

Bottle: Jerezana de 75 Cl.

CONTACT DETAILS:

BODEGAS DELGADO, S.L.

C/Cosano, 2

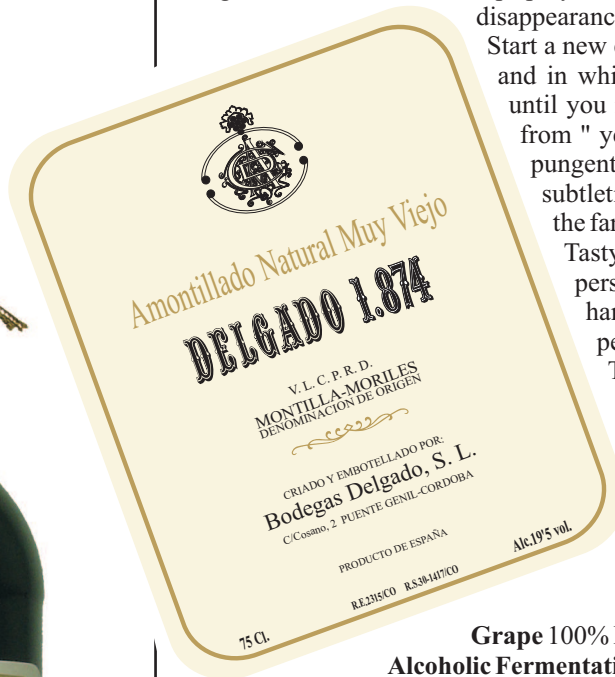
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DATADISTRUBUTION:

Contact the winery.