



Bodegas Delgado

Fundada en 1874



DELGADO 1.874

Oloroso Viejo

BÁSIC DATA:

Name of the wine: OROSO DELGADO 1874

Origin: D.O. Montilla-Moriles

Oenologist: José Luis Delgado

Much body, plenty and velvety, sharply energetic, dry or not doomed, whose scent reminiscent of dark mahogany, with alcohol content of 19.5° given his extreme old age.

Tasting Penin Guide (90 points): Mahogany yellowish clear edge. Complex aroma, elegant varnishes (joinery, almonds, sweets), background white chocolate. Boca tasty, fresh, hints of dried fruit, pastries and tradition, something sharp end but with character.

Wine smelling sap and extraordinary natural wealth, a compendium of softness and energy. His own scent comes will not only perfumes and scent that evokes the breeding, oak and native grapes, but also much of the essential qualities of his vinous be, like strength, the nerve of fortified wine and hero

Consumption and Tasting:

It can be taken at any time, except maybe time appetizer. Your time is precisely midmorning before "copeo" of the "fine", and afternoon teas and snacks to accompany. It is also comforting for fatigue of the last hours of the night unique.

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:

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DATA DISTRUBUTION:

Contact the winery.

