



*Bodegas Delgado*

Fundada en 1874



**BASIC DATA:**

**Name of the wine:** MORILES F.E.O.

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

**Oenologist:** José Luis Delgado

**Development and Aging:** Very fine wine, made with Pedro Ximénez grapes especially selected and harvested. So, we can have the yolk musts to do this great “fino”. Then, a rigorous quality control under flor bredding in Americam oak casks for “Soleras” and “Criadera” system. Aged wine.

**Awards:** “MEDALLA DE PLATA” Academia del VI Regne de Valencia, “MEDALLA DE ORO” Interven Barcelona, “MEDALLA DE PLATA” Alimexpo IV Salón de bebidas de Granada, “MEZQUITA DE ORO” Concurso Nacional de vinos Ciudad de Córdoba.

**Consumption and Tasting:** Fine wine especially suitable for “copear” and “tapear”. Excellent companion of good ham, cheese, nuts and olives. Quintessential aperitive wine. Serve chilled between 12° and 14°. Color: Pale yellow, bright sweet olive hues.

**Bouquet:** Pungent, dry, delicious with persistent aromas, clean. It evokes the flower and salt notes. Predisposes for the second glass.

**TECHNICAL INFORMATION:**

**Grape:** 100% Pedro Ximénez

**Alcoholic fermentation:** 15% Vol.

**INTENDED USE:** For people aged 18 years old 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 white color.

**Bottle:** Jerezana of 75 Cl.

**Box:** x 12 bottles of 75 cl. (32 x 23’5 x 31’5 cm)Corrugated.

**Other contenant:** Bag in Box of 15 y 5 liters.

**CONTACT DETAILS:**

**BODEGAS DELGADO, S.L.**

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**DRISTRIBUTION DATA:**

Contact the winery.

