



ALVEAR SHERRY FINO CAPATAZ SOLERA

100% Pedro Ximénez | D.O. Montilla-Moriles

A fine sherry with great depth and the typical Montilla grapey character. Made from unfortified Pedro Ximénez wine, that has matured for more than six years according to the natural ageing process Velo de flor and under the traditional Solera System. It is worth mentioning that, as this wine is made from Pedro Ximénez grapes which are very rich in sugars, no alcohol is required at any stage of production or ageing.

Tasting notes

Color

Pale colour with olive green hues.

Aroma

Aromas of toasted walnuts, dried prunes and mushrooms

Taste

Full, dry, savoury and slightly tangy with hints of salted nuts. Perfect as a chilled aperitif with tapas, fish, cheese and salads. It is one of the rare wines that will successfully pair dishes containing vinegar.

Finish

Round and long with a nice bitter finish.