



ALVEAR SHERRY OLOROSO ASUNCIÓN

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

In this wine, the Pedro Ximénez influence is less present, here we can reach the boundaries between a sweet and dry wine. Matured for more than 10 years in oak barrels. As opposed to the Fino, Alvear produces their Oloroso by impeding the development of the Velo de Flor, where a thin layer of yeast forms aiding the natural ageing process. Due to the abundance of natural sugars in the Pedro Ximénez grapes, no alcohol is required at any stage of production or ageing.

Tasting notes

Color

Dark Amber

Aroma

Intense, mature, nutty and clean.

Taste

Rich notes of dried figs, roasted walnuts and patisserie. Perfect as an aperitif or to accompany any pork dish. It pairs with cheeses and cured meats

Finish

Full-bodied with a relatively dry and long finish.