

OLOROSO PEMARTIN

This wine has its origins in the 'criaderas' of the old Bodegas José Pemartín & Cia. dating back to 1810. Elaborated from Palomino grapes must, supplemented to 17º of alcohol (Forced). The wine ages and naturally obtains darker color tones, starting from amber and progressing to an intense mahogany. This Sherry has a powerful and profound nose and the taste is dry and nutty.



Wine class: Generous wine.

Wine type: Jerez Oloroso

Grape: Palomino

Soil: Albariza soil Jerez Superior.

Aging: Oxidative.

Age: More than 5 years, under the 'Soleras y criaderas' system.

Wood: 500 liter American oak casks

Alcohol: 18%.

Reducing Sugar: 4 g/l

Total Acidity in Tartaric Acid: 6 g/l

Color: Light Mahogany.

Nose: Slightly sharp, powerful and profound.

Taste: Full bodied, dry and nutty

Temperature: Serve at 14º C. approx.

Food pairing: Game or red meats, ham and very cured cheese.



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