

BODEGA PEREZ BARQUERO - DESIGNATION OF ORIGIN "MONTILLA-MORILES"

TECHNICAL DATA SHEET "AMONTILLADO GRAN BARQUERO"



Designation of Origin: Montilla Moriles

Elaboration: System of yolk musts, natural fermentation at controlled temperature.

It's an old "Fino" wine that after a long period of biological aging was subjected to another stage, even greater, of oxidative aging.

Type of wine: Dry "Generoso" / Amontillado

Grape variety: 100% Pedro Ximénez, grapes from the area with best quality of the Designation of Origin (Sierra de Montilla and Moriles Altos).

Tasting notes:

Appearance: Limpid, transparent. Yellow amber with golden hues

Aroma: Very intense. Complex aroma with wood notes, nuts (hazelnut), spices and ripe fruits

Taste: Very consistent, structured, warm, tasty, potent, broad and persistent. Pleasant aftertaste

Aging: Biological (> 10 years) followed by oxidative aging (> 12 years). Both processes take place in American oak casks of 500/600 liter capacity and by "Criaderas and Soleras" system.

Total time of aging: more than 20 years.

Harvest: For early September, the summer heat has brought a high concentration of sugar in the grapes. Vintage time has come and, like every year, the careful selection of grapes from the best vineyards in the area will maintain the high quality of our wines.

At the appropriate time, we proceed to the collection of the selected grapes, taking care with the transport to the warehouse for its immediate milling and obtaining new musts. In small trailers, the fruit arrives healthy and quickly to hopper. In this way, we prevented the breakage of the berry and the loss of musts (juice), which produce oxidations and undesirable fermentations.

The new vines are cultivated in trellises, which allow mechanical harvesting of grapes.

Analytical data: Alcoholic strength: 19°

Gastronomy: Traditionally as an appetizer accompanying sausages, hot soups, gazpacho, fried fish and blue cheese. Culinary use to prepare gastronomic specialties. Optimal consumption temperature: between 12 and 14 °.

Other information:

6 Units per box

125 Boxes per pallet

750 Units per pallet



Awards: Best Wine "Generoso" 2.006 – Gourmets Wine Guide

Bronze Medal - Challenge International du Vin 2.006

Honor Roll – Gourmets Wine Guide - Gold "Zarcillo" 2.005

Silver Bacchus 2.000 – Spanish Tasters Union

Bronze Medal - Vinexpo 91, Bordeaux (France)

Honorable Mention - Alimexpo 1.987

Peñín Guide: 91 Points

"Premio Vinos Generosos" – Gold Nose 2.009

Jancis Robinson: 17.5 Points

95 Points Parker – The Wine Advocate (August 2.013)