

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

TECHNICAL DATA SHEET "FINO GRAN BARQUERO"



Designation of Origin: Montilla Moriles

Type of wine: Dry "Generoso" / Fino

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

Grape variety: 100% Pedro Ximénez.

Tasting notes:

Appearance: Pale color. Bright and crystalline

Aroma: Intense, harmonic and high in aldehydes.

Wood and nuts

Taste: It is an outstanding "Fino" wine. Dry.

It is slightly bitter. Nuts (almond) and toasty flavors.

Intense aftertaste

Aging: Biological. System: "Criaderas and soleras", during a period of 8 to 10 years in American oak barrels.

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: 15°

Gastronomy: Appetizer to take alone or accompanying seafood, tapas and antipasto. On the table is the most versatile. Optimal consumption temperature: between 6 and 8 °.

Other information:

6 Units per box

125 Boxes per pallet

750 Units per pallet



Awards: The New York Times – “Fino” nº 1, Wine Tasting published in July 2.008

Gold Medal - Alimexpo 1.987

Gold Medal - Blayais-Bourgeois 1.988 France

Silver Medal - Vinexpo 1.991

Gold Medal – “Baco del Descubrimiento” 1.998, Spanish Tasters Union

Gold Medal – “Gastronomía siglo XX. Radio Turismo”

Gold Bacchus 2.000, Spanish Tasters Union

Silver Bacchus 2.006, Spanish Tasters Union

Bronze Medal - Challenge International du Vin 2.006

Gold Medal – International Wines Competition – Andalusia-Spain 2.007

Great Gold Medal – “Wine careful with the Environment” 2.011

92 Points Parker – The Wine Advocate (August 2.013)