

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

TECHNICAL DATA SHEET "SOLERA FUNDACIONAL 1.905 AMONTILLADO"



Designation of Origin: Montilla Moriles

Aging: "Criaderas and Soleras" system in old oak barrels.

Grape variety: 100% Pedro Ximénez

Tasting notes:

Tone: Between old oak and mahogany.

Bouquet: Pungent, countersink and penetrating. In mouth: very persistent in gustatory and retronasal routes.

Optimal consumption temperature: 16-18 °

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: 21°

Gastronomy: Traditionally, as an appetizer accompanying snacks, and also can surprise to accompany a meal from start to finish. Also with raw pressed paste cheese, fruit cakes etc.



Other information:

4 Units per box (in individual wood box)

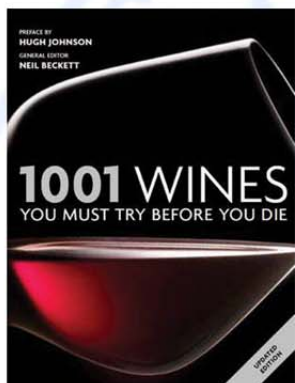
70 Boxes per pallet

280 Units per pallet

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Awards: 98 points ROBERT PARKER / THE WINE ADVOCATE, February 2.008 (Highest rated ever awarded before to a wine "Generoso"): "The 1905 Amontillado offers an extraordinary perfume that jumps from the glass. There are multiple spice notes as well as marmalade, ginger, and dried fruits. Viscous dry, powerful, and exceptionally lengthy, this is a remarkable achievement."

High score ELMUNDOVINO.COM / Tasting of "Amontillados" wines, October 2.005: "The highest place of the podium corresponded to "1.905 Amontillado Solera Fundacional" of the winery Pérez Barquero, showing concentration, finesse and persistence in superlative degree that makes it qualified with the highest honor to be "a great wine". Score: 19.00 / 20

METRÓPOLI Award for Best "Generoso" Wine of the year 2005.

1001 WINES YOU MUST TASTE BEFORE YOU DIE / Comprehensive guide to the finest wines in the world selected and reviewed by top international critics. Author: Neil Beckett. Prologue: Hugh Johnson. Editorial Universe 2.008: "1.905 Pedro Ximenez and 1.905 Amontillado Solera Fundacional" of the winery Perez Barquero, are 2 of the 1001 wines you must try before you die".

High score THE WORLD OF FINE WINE / Tasting of "Amontillados" wines, December 2.013: 18.5 points.

99 points ROBERT PARKER / THE WINE ADVOCATE, August 2.013: "One of the oldest wines from the winery and on earth, the NV "1.905 Amontillado Solera Fundacional" is a non-vintage wine, and the year on the label refers to when the "solera" was initiated. Having said that, the average age of the wine is extremely high as the saca of wine from those soleras (saca means to take out, and is the word used for when some wine is taken from the "solera" and bottled) is extremely rare. The wine is believed to average 80 years of age, which means an extreme concentration of aromas, flavors and all other components. Dark amber color with a piercing, intense nose of noble wood, sea breeze, iodine, and hazelnuts, it is very detailed, pure, focused, sharp, salty, and on the verge of being painfully intense. With lively acidity, great concentration, and an eternal aftertaste, this is as unique and as good as "Amontillado" gets. Drink 2.013-2.030."

