

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

TECHNICAL DATA SHEET "SOLERA FUNDACIONAL 1.905 OLOROSO"



Designation of Origin: Montilla Moriles

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

Grape variety: 100% Pedro Ximénez

Tasting notes:

Tone: Dark Mahogany color, bright, vivid.

Bouquet: Delicate spicy tones reminiscent of vanilla, old oak and cinnamon. **Palate:** Velvety and dry at once.

Nose: persistence and fragrance.

Optimal consumption temperature: 15-18°

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 it is ideal with "Cabrales" cheese, nuts, marzipan and Roquefort cheese.



Other information:

4 Units per box (in individual wood box)

70 Boxes per pallet

280 Units per pallet



Awards: 97 Points ROBERT PARKER / THE WINE ADVOCATE, February 2008 (Highest rated ever awarded before to a wine "Generoso"): "The "1.905 Oloroso Solera Fundacional" is a darker amber/orange. It gives up aromas of ginger snaps, orange peel, dried citrus fruits, and spice box. It offers a bare touch of sweetness balanced by firm acidity but ultimately it is not as complex as the "Amontillado"".

High score ELMUNDOVINO.COM / Tasting of "Olorosos" wines, December 2.009: "The sensation of the tasting was "1.905 Solera Fundacional", from the winery Perez Barquero, a splendid wine in its elegance in its intensity and expressiveness and with an extraordinary personality. It is confirmation of the exceptional quality of these "soleras" 1.905, that already obtained 19.0 points when they tasted the "Amontillado" and "Pedro Ximenez". Also Jay Miller, in 'The Wine Advocate', the publication of Robert Parker came close to exhausting adjectives with these three wines: "Pedro Ximenez" 99 points, "Amontillado" 98 points and "Oloroso" 97 points". Score: 19.50 / 20. Honorable Mention Awards LUNA METROPOLIS 2.009.

97 Points ROBERT PARKER / THE WINE ADVOCATE, August 2.013: "The NV "1.905 Oloroso Solera Fundacional", produced from "Pedro Ximenez" grapes aged oxidatively in a solera started in 1.905, averages an old age close to 80 years of age, which for some is the limit of drinkability for an Oloroso, as they get so aggressively concentrated that often makes them too much. Having said that, this wine feels surprisingly gentle, dark amber with green edges, it has a sweet nose of dried apricots, roasted nuts, lively acidity, and great length. It is an "Oloroso" wine with the soul of a "Palo Cortado". Drink 2013-2030."

