

# MEDIUM DRY CONTRABANDISTA



**GRAPE VARIETAL:** 95% Palomino fino + 5% Pedro Ximenez.

**TYPE OF AGEING:** Biological and Oxidative.

**AVERAGE AGE:** 15 years.

**ALCOHOL:** 18 % vol.

**TOTAL ACIDITY:** 4.04 g/l Tartaric Acid

**RESIDUAL SUGAR:** 30 g/l

**COLOUR:** Dark amber.

**AROMA:** Nutty aromas, sweet spices and toffee, caramel tones.

**PALATE:** Smooth and persistent with a delicate rich finish.

**ENJOYING:** As an aperitif and also to accompany soups, pates and foie-gras. Creamy intense cheeses (camembert, brie, etc).

Serve at cellar temperature or slightly chilled in white wine glass.