

# PALO CORTADO 'Viejo C.P.'

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**GRAPE VARIETY:** Palomino Fino.

**VINEYARD:** Single vineyard from our estate "Macharnudo Alto". 50 year old vines

**SOIL:** Albariza, chalky white colour, high in calcium carbonate.

**PRODUCTION:** Selected from casks showing special characteristics of rare evolution from both Inocente and Tío Diego Soleras (during biological ageing).

**TYPE OF AGEING:** short Biological ageing (under veil of yeast) + Oxidative

**SOLERA STRUCTURE:** 4 Criaderas + 1 Solera

**BOTTLING per YEAR:** 1 limited bottling under sales allocation system.

**AVERAGE AGE:** Over 25 years old

**ALCOHOL:** 20 % vol.

**TOTAL ACIDITY:** 5.3 gr/l Tartaric Acid

**RESIDUAL SUGAR:** < 5 g/l

**TASTING:** Light mahogany colour. Intense nutty aromas (hazelnuts, walnuts), Vibrant spicy tones, very delicate. Very dry, mineral long and round and elegant palate with smoky hints.

**ENJOYING:** It is ideal with intense soups and spicy Indian food and tasty casseroles. Also with dried cured cheeses. Smoked meats.

