COLECCIÓN

ALTANZA

Roberto Amillo

OLOROSO

In appearance, deep dark amber color with glints of old gold.
Fragant nose, intense and complex dried fruit (dried orange peel), nuts with some varnish, cedar and cinnamon. There is a tannic bitterness present from the oak in the undertones.

In the mouth it is complex, unctuous and glyceric, we find "solera" notes followed by a long spicy finish.

Guía Peñín
95

Type of wine: GENEROSO SECO

Type of grape: Palomino
Serving temperature: 14º-16ºC
Capacity: 50 cl.
Alcohol: 21%
Aging time: more than 30 years
Type of aging: oxidative aging