COLECCIÓN

ALTANZA

Roberto Amillo

PEDRO XIMENEZ

Extraordinary sweet wine, with outstanding fruity notes thanks to its more than 25 aging timetime. Dark and dense iodized color with abright amber edge.
Its bouquetis very rich and pleasant with predominantly sweet notes of dried fruits, accompanied by toasty aromas.

Savory herbal notes combine for a toffee-like taste. Velvety in the mouth with powerful structure. Large and balance flavoring the mouth, spicy and "solera" hints. Persistent finish.

Type of wine: DULCE NATURAL

Type of grape: Pedro Ximénez
Serving temperature: 14º-16ºC
Capacity: 50 cl.

Alcohol: 15%
Aging time: more than 25 years
Type of aging: biological and oxidative aging

FOOD PAIRING: It can be enjoyed as a dessert or accompanied by bitter chocolate based recipes, ice creams and blue cheese of great intensity/