

INFORMATION SHEET
Amontillado GREAT DUKE



Variety grape	100% Palomino Fino
Vineyard	Pago del Hornillo (Sanlúcar de Barrameda)
Soil	Albariza
Production	A first phase biological maturation and thereafter an oxidation stage. Aged in american oak casks.
Ageing	3 traditional <i>criaderas</i> and <i>solera</i> system
Average age	12 year
<i>Sacas</i> (extractions)	Once a year
Alcohol	17,50 % Vol.
Presentation	750 ml x 6 bottles
Tasting notes	Amber coloured Amontillado, very dry and intense with toasted almond notes and a hint of sea and smoke.
To serve	14-16 °C
Serving tips	Soups and broths. White meat, blue fish, wild mushrooms and semi-cured cheeses. Asparagus and artichokes