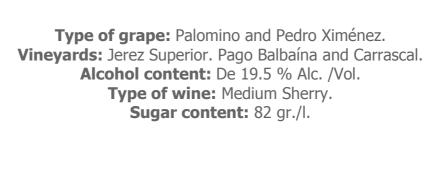


Winter's Tale





Production: Bud musts. Controlled fermentation. Fortified with alcohol distilled from wine at 28°. Palomino and Pedro Ximénez are racked before entering the Criaderas y Soleras system for physical-chemical ageing through oxidation in oak casks. Aged for at least six years. Slightly sweetened oloroso, or "medium sweet".

Tasting notes: Brilliant amber. Intense aroma of dried nuts. Full -bodied and balanced, with low acidity. Sweet and persistent.

Suggestions for consumption: To be drunk neat or on ice. Ideal as an aperitif or with pasta. .

