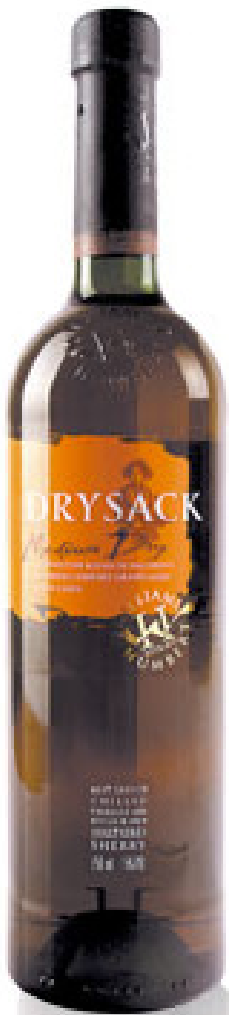




## Dry Sack Medium

**Definition:** In EEC terms, Quality Liquor Wine Produced in a Specific Region, (VLCPRD, CE R1493/99); in Spain, fortified liquor wine that has been aged, with the Quality Demarcation Jerez – Xérès – Sherry, Blended Oloroso or “medium”.



**Type of grape:** Palomino and Pedro Ximénez.

**Vineyards:** Jerez Superior. Pago Balbaína and Carrascal.

**Alcohol content:** from 19.5 % Alc. /Vol.

**Type of wine:** Medium Sherry.

**Sugar content:** 28 gr./l

**Production:** Bud musts. Controlled fermentation at 28° C. Fortified with alcohol distilled from wine at up to 19.5°. Palomino and Pedro Ximénez are raked into clean casks while waiting to enter the Criaderas y Soleras system. Physical-chemical ageing through oxidation for at least six years, obtaining a slightly sweetened oloroso, or medium.

**Tasting notes:** An amber-coloured wine of intense aromas suggesting dried nuts. Full-bodied and balanced, with little acid and slightly sweet.

**Suggestions for consumption:** It can be drunk neat or with ice. It is recommended as an aperitif or to accompany pasta.

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