



Jalifa Amontillado Solera Especial 30 Años



Definition: In EEC terms, Quality Liquor Wine Produced in a Specific Region, (VLCPRD, CE R1493/99); in Spain, fortified wine with the Quality Demarcation Jerez – Xérès – Sherry and indication of age: VORS (Very Old Rare Sherry) – 30 years. Two ageing periods: biologically aged under a layer of yeast and physicochemically aged through oxidation. Natural amontillado.

- **Type of grape:** Palomino.
- **Vineyards:** Jerez Superior. Pago Balbaína.
- **Alcohol content:** 18% Alc. /Vol.
- **Type of grape:** Amontillado (natural).
- **Sugar content:** Dry, less than 10 g/l., obtained by concentration through evaporation.

Production: Bud musts from our best vineyards. Cold, still decanting. Fermentation at 22° C. Early filtering, classification by quality and fortified at 15° with the best distilled wines to obtain the traditional racks. Put into the classical Jerez Criaderas y Soleras system of dynamic ageing at the 15th criadera, where the biological ageing takes place under a layer of yeast. Traditional oak casks, preferably American with a capacity of 30 and 36 @. Aged for at least 8 years, after which it is transferred to the 6th criadera for an additional 22 years of natural ageing by oxidation until it reaches the solera. It is then removed for consumption.

Tasting notes: Bright hues of very old gold and amber. Pungent, intense and complex on the nose, with a subtle note of the fino sherry it had once been and a hint of dried nuts and filbert. Dry, with excellent acidity; a long, full-bodied and elegant palate. A delightfully expressive and unforgettable finish.

Suggestions for consumption: An excellent aperitif served with a fine cheese, ham or seafood.