

Corredera Amontillado

Bodegas Gracia (Corredera)

Spain - Andalucia - Sherry

Corredera Amontillado is produced from the best vineyards of Sierra de Montilla and Moriles Alto (top quality area).

Amber color with some topaz reflections. An intense and elegant expression from the oxidative aging process, with some dried fruit characters. The aromas are reminiscent of its ancestor, Fino. Velvety, warm, round and well-structured on the palate with almond flavors. A well-balanced wine.



Specifications	
Appellation	Sherry
Wine Type	Fortified/Dessert
Varietals	100% Pedro Ximenez
Age of Vines	between 20 and 40 years old.
Soil type	Albariza (chalk). Ideal as it stores the water underground when it rains and feed water to the vines during the dry season.
Vinification	Harvest (both manual and machine). Stems are being removed. Grapes are gently crushed. Fermentation starts with native yeasts. Base wine coming from free running must undergo a first ageing process as a Fino by producing the wine itself a film of yeast to protect from the oxidation and grant the peculiar almond taste to the wine. This first process will have a minimum length of 5 years. > Wine will then being transferred to barrels already containing Amontillado wine (where yeasts is not alive any more) and continue ageing there for a minimum of 3 more years. Ageing process is the traditional “Solera and Criaderas” considering average age of the wine and aiming to always maintain the quality of the wine through the years.
Pairings	Wonderful as an aperitif and to accompany soups and consommés. Extremely good where its distinctive taste adds unique character to a wide range of dishes. Try also with marinated meats and selfish as aperitif.

Codes, Weights and Measures	
UPC	7 84585 02060 7
Units/Case	12
Unit Size	750 mL

Container	bottle
SCC	1 07 84585 02060 4
Case Weight	31
Cases/Pallet	56
Layers/Pallet	14
ABV	16.5%
SRP	\$ 19.99 USD 750mL Bottle

Reviews and News

NV Corredera Amontillado - 88 PTS - WE