

ALVEAR AMONTILLADO CARLOS VII



ALVEAR

GRAPE VARIETIES

Pedro Ximénez

SOIL

Rich in calcium carbonate; the soil and subsoil are formed by soft loam, poor in natural organic material, and are not very fertile.

VINIFICATION

Literally, Amontillado means "in the style of Montilla". Our Carlos VII is an Amontillado that has been aging for more than 15 years in our traditional "Solera System" during and after the flor, gaining complexity and full round aromas while retaining the freshness of its origins as a Fino. A harmonious blend of finesse, elegance and age.

FOOD PAIRING

Perfect dry aperitif, ideal with smoked food and crumbly cheeses. It is also an excellent ingredient for all soups and sauces, especially consommé.



TASTING NOTES.

Light chestnut bright gold colour. Pungent and complex bouquet, inimitable nutty and dried fig deep flavour and character, both soft and strong. Silky dry on palate with a long, complex and elegant finish.