

COLECCIÓN
ALTANZA
Roberto Amillo

AMONTILLADO

In appearance, deep dark amber color. On nose is intense, complex and elegant. Dried fruits, toasted aromas and herbal.

On mouth, it has oily and bitter taste.

Dried fruit and peel of apricot and oranges mixed with some toffee and nut, typically present in fortified wines. Dried oxidized aromas dominate, with tones of mushrooms, herbs and forest floor.



Type of wine: GENEROSO SECO

Type of grape: Palomino

Serving temperature: 12°-14°C

Capacity: 50 cl.

Alcohol: 21%

Aging time: more than 40 years

Type of aging: biological and oxidative aging