



OSBORNE

MEDIUM



CHARACTER

"The "Solera" in its most elegant expression, wines that embody the spirit of the South of Spain; From the sheer intensity and penetrating pale color of the Fino to the profound complexity of the dark mahogany Olorosos".

- **ORIGIN:** D.O. Jerez-Xerès-Sherry. Located in Andalucía, South of Spain.
- **BLEND:** A selection of the finest Palomino grapes from the best Pagos of the Sherry Triangle blended with a small portion of Pedro Ximénez.

CRAFTING & AGING



The Palomino grapes are gently harvested by hand and carried in small boxes to avoid damages to the grapes. Then, they are softly pressed, followed by fermentation at a controlled temperature of 24°C/75°F.

Once the wine achieves 11%-12% vol., wine spirit is added up to 17% vol. The fortified wine is then transferred to 500 litre American oak casks, where ages for 4 years average through the unique system of Soleras.

The special microclimate in El Puerto de Santa María, where our winery is located, allows this oxidative aging process to occur smoothly, imprinting its marvellous personality to the wine.

SENSORY ENJOYMENT

NUTTY & SLIGHTLY SWEET

- **LOOK:** Lovely and luminous amber color with green highlights at the rim.
- **AROMAS & FLAVOURS:** Elegant and expansive nose, with a remarkable nutty character mingled with subtle caramel nuances, integrated oak notes in a medium-dry full and voluptuous wine.

SERVING & GASTRONOMY

Super as an aperitif or following a good meal. Also pairs delightfully with soups, white meat, blue fish and cured cheeses.

Try it on the rocks with an orange slice. Delicious!!



SINCE 1772

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www.osborne.es