

Jalifa 30 Year Old Amontillado

BACKGROUND

For over 130 years, Bodegas Williams & Humbert have been producing the finest sherries and brandies; as well as a diverse portfolio of spirits, utilizing one of the most traditional methods of ageing, the solera method. Founded in 1877 by Sir Alexander Williams and Arthur Humbert, Bodega Williams & Humbert has been considered to be one of the worlds most prestigious wine producers in the world. Located in the heart of Jerez de la Frontera, Bodega Williams & Humbert has more than 1,200 acres of vineyards, and the largest wine cellar in Europe. The family owned and operated Bodega has produced a great variety of high quality sherries, while maintaining the traditional methods of solera aging. Solera is a method of producing wines, where small amounts of younger wines are systematically blended with the more mature wines over a period of time. Produced using only buds for our best vineyards. Put into the classical Jerez Criaderas y Soleras system of dynamic aging at the 15th criadera, where the biological aging 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 aging by oxidation until it reaches the solera. It is then removed for consumption.

WINEMAKING & AGING

Fermentation at 22° C. Early filtering, classification by quality and fortified at 15° with the best distilled wines to obtain the traditional racks.

TASTING NOTES

Bright hues of very old gold and amber. Pungent, intense and complex on the nose, with a subtle note of dried fruits. Dry, with excellent acidity; a long, full-bodied and elegant palate. A delightfully expressive and unforgettable finish.



500ML



ORIGIN

Jerez, Spain

GRAPE VARIETIES

NA

SIZES

500ml

TECHNICAL DETAILS

ABV: 19.5%, RS: 10, Closure: Cork



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