

# "Don Zoilo" 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 helped to establish the creation of the Jerez-Xrs-Brandy Quality Demarcation. The Bodega is now owned by the Medina family, a local winemaking family with long roots in Sherry production. Family-owned and operated, they produce a variety of high quality sherries using the traditional solera aging method, whereby small amounts of younger wines are systematically blended with more mature wines over a period of time.

## WINEMAKING & AGING

Palomino grapes aged in oak casks for 15 years in the traditional Solera method.

## TASTING NOTES

Brilliant hues of old gold and amber. Pungent, intense, and complex on the nose, with a subtle note of the fino sherry it had once been and a hint of dried nuts. Dry on the palate, with excellent acidity; a long, full bodied and elegant palate.



750ML



## ORIGIN

Jerez, Spain

## GRAPE VARIETIES

Estate grown Palomino grapes from vineyard Jerez Superior Balbaina

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 19%, RS: 4, Closure: Cork

