

WINEMAKERS'S NOTE

It is an ideal wine to accompany with semi-cured cheeses, soups and consommé, white meats and blue fish.



Ana Real, winemaker

PRODUCTION: 3600 botellas 0,75l

GRAPE VARIETY: 100% Palomino

WINE AGEING : the wine is aged for an average of 30 years.

ALCOHOL: 19,5% Vol.

Total acidity: 3,50 G/l (tartárico) · **Residual sugar** < 450 g/L

WINEMAKING: just like all our wines, it is made with musts from a first pressing. This wine completes a first stage of biological ageing until it is exhausted and then continues with a second stage of oxidative ageing.

TASTING NOTE: An amber colour wine with a great aromatic intensity and biting notes that recall its biological ageing, as well as notes of almond and wood. It is a smooth, very dry and greatly persistent wine on the palate.

Álvaro Domecq's wines: La Jaca Manzanilla, Aranda Cream, Alburejo Oloroso, La Janda Fino, 1730 Oloroso Vors, 1730 Pedro Ximenez, 1730 Palo Cortado, 1730 Amontillado, PX Viña 98, 1730 vinagre de Jerez Reserva, Vinagre de Familia, Veragua y Duque de Veragua



ÁLVARO DOMEQ S.L.

1730 AMONTILLADO



THE WINERY

Although this wine has a high sugar content, it is not at all cloying due to the balance between sugar, acidity and polyphenolic substances. Our pedro ximenez 1730 is a magnificent example of what a pedro ximenez de Jerez must be, it is a jewel, the fruit of years of ageing in American oak casks.