

WINEMAKERS'S NOTE

Our Oloroso VORS 1730 is a jewel fruit of years of aging in American oak casks. Powerful in the nose and complex and deep in the mouth, it satisfies the highest expectations of those who try it.



Ana Real, winemaker

PRODUCTION: 1.000 botellas 0,75l

GRAPE VARIETY: 100% Palomino

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

ALCOHOL: 22 % Vol.

Total acidity: 9,0 G/l (tartárico) · **Residual sugar** < 10 g/L

WINEMAKING: This wine is made with Palomino grapes. The harvest is carried out at the end of August or beginning of September depending on the year. Once harvested, the bunches are placed in the sun and the grapes are left to pass through. The juice is extracted from the raisins and the fermentation is allowed to begin slightly, immediately extinguished by the addition of wine alcohol up to a graduation of 15% Vol. The aging process is through oxidative aging by the Jerez system of solera and criaderas, in American oak barrels of approx. 500 liters capacity. During the long ageing period of this Oloroso, a complex process is produced in which the extraction of aromatic compounds from the wood, the oxidation and the concentration of the substances in the wine are combined, even though the notes of raisinification are preserved. This wine reaches 22% Vol of alcoholic graduation

TASTING NOTE: Dark mahogany colour with a bright appearance. On the nose, this wine has a great aromatic intensity, with aromas of nuts and deep notes of wood and vanilla, which are typical of a long ageing period. It is a very intense wine on the palate, warm and velvety, presenting nuances of nuts, vanilla, wood and a liquorish aftertaste. It is a very 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



THE WINERY

In 1999 "Álvaro Domecq S.L." acquires the former Bodegas de Pilar Aranda and designs a strategy based on producing and marketing products with seals of quality and aimed at differentiating themselves from the extensive offer in the market. Towards this end, it starts acquiring the most excellent musts that its experts can select from the best bodegas within the Sherry sector.