

WINEMAKERS'S NOTE

Although this wine has a high sugar content, it is not at all cloying due to the balance between sugar, acidity and polyphenolic substances. It is a jewel, the fruit of years of ageing in American oak casks.



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: 21% 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 experiences a first stage of biological ageing and then continues with a second stage of oxidative ageing. The first stage of the biological ageing is briefer than the one carried out in an Amontillado, without exhausting it.

TASTING NOTE: Bright mahogany colour. This wine has a great aromatic intensity on the nose with biting notes and nuances of nuts, such as almond. On the palate, it is smooth, slightly dry and very balanced, and it has a great persistence.

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 PALO CORTADO



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.