



# Góngora.

BODEGAS  
est. 1682



## A.D.O. Muy Viejo

### IDENTITY

Wine aged biologically under a veil of “flor” for 5 years, and subsequent oxidative aging for approximately 15 years, both in American oak casks.

### GRAPE

100% Garrido Fine

### TASTING NOTES

Dark amber in color, it has a clean, slightly pungent and very intense scent. On the palate extremely dry, with a slight incisive mingle and nutty hints.

### RECOMMENDATIONS

Accompanying cured meats, marinades, smoked meats, cured cheeses, soups and consommés, oily fish, white meats and game dishes.

### ALCOHOL CONTENT

18°

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