



# Góngora.

**BODEGAS**  
est. 1682



## Chocóa of Góngora

### IDENTITY

Aromatised wine, aged in American oak casks for around 10 years, and with the scent and taste of the highest quality dark chocolate.

### GRAPES

Garrido Fino and Pedro Ximénez.

### TASTING NOTES

Dark mahogany in colour, it has a peculiar scent of sweet Pedro Ximénez with great hints of dark chocolate. Smooth and balanced flavour with sweet notes of Pedro Ximénez and a certain bitterness from the chocolate.

### RECOMMENDATIONS

Accompanying marinades, foie gras, cured and blue cheeses and Rochefort cheese, as well as all sorts of desserts. Ideal to drink as a liqueur after a meal.

### ALCOHOL CONTENT

15°

C/ Stmo. Cristo de la Vera Cruz, 59  
41808 Villanueva del Ariscal, Seville (Spain)  
[atencionalcliente@bodegasgongora.com](mailto:atencionalcliente@bodegasgongora.com)  
Tel. +34 954 113 700