



Góngora.

BODEGAS
est. 1682



S. 1840

IDENTITY

Oloroso sweet type of wine, aged in American oak casks between 6 and 8 years with oxidative aging.

GRAPES

75% Garrido Fine and 25% Pedro Ximénez.

TASTING NOTES

Dark mahogany slightly dense colour. The wine stands out for its pleasant and harmonious scent with notes of overripe grapes. On the palate it is tasty, dry and soft, with sweet notes and very balanced.

RECOMMENDATIONS

Mahogany in colour, very aromatic with hints of noble wood from aging and nutty notes. On the palate it is substantial and energetic, balanced, dry and persistent.

ALCOHOL CONTENT

16°

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