



VINTAGE SERIES

AÑADA 2003

VARIETY

100% **palomino**. An unusual way of understanding sherry wines, through a **lesser - known facet** of the palomino grape.

AGING

Late harvest wine matured for 19 years in ex - oloroso sherry casks following a **static**, oxidative aging. The **3.636** bottles were released in **Spring 2022** when the wine has reached its peak.

TASTING NOTES

Intense **amber color** with golden reflections. **Enormously aromatic** and fragrant, with intense **marron glace**, dry apricot and **candied fruit** notes over a **toasted background**. Slightly sweet and **silky** on the palate, with a **high and excellent acidity**. Candied orange peel, vanilla, smoky wood, **cookie dough** and **praline** nuances gather together in a **remarkable long**, persistent and outstanding **balanced aftertaste**.

TO SERVE

Serve at 10 – 12°C / **50 – 54 °F**. This is a superb wine to accompany **foie gras**, light desserts, **cakes**, **soft cheeses** or nuts.

Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Total Age
18.5%	1.091	3.04	0.51	6.58	250	19 years