



FINO EN RAMA - CERRO DEL MAJUELO -

D.O MONTILLA MORILES

Winery Notes:

Located in the heart of Moriles Alto (superior quality area of the Montilla - Moriles D.O.), which is obtained the most qualified musts for the aging of fines, these albarizas are authentic edaphic jewels for obtaining higher quality grapes.

It has about 28 hectares of vineyards surrounding its facilities, which provide the necessary raw material to make the highest quality wines that will later go into its more than 1,250 American oak barrels, in which we pamper the aging process in the wood to make the the most prestigious fine wines in the area.

Wine Making Notes:

Fascinating Pedro Ximénez de Montilla Moriles from vineyards of Finca Cerro del Majuelo with 30 years old that have spent almost the same time doing biological aging. 20 years in oak casks using the criaderas and soleras system

Tasting notes:

Medium intensity of a lemon yellowish color. Clean on the nose, of high intensity, with notes reminiscent of white fruit, bitter almond, fennel, saline notes and dried fruits. With a marked predominance of yeast notes from biological aging. On the palate it is dry, with medium acidity, high alcohol, medium body. The intensity of flavors is high with hints of white fruit, bitter almond, light toasts and yeasts.



VINTAGE	N/A
WINE TYPE	White/ Sherry
VARIETAL	100% Pedro Ximenez
ALC.	15%
REGION	D.O.Montilla Moriles
SOIL	Albariza
PRODUCTION	1250 Bottles



Cardel Wines

Importer & Wholesaler

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