

SOPLA PONIENTE



AMONTILLADO ANTIQUÍSIMO - SAN ROQUE -

D.O MONTILLA MORILES

Winery Notes:

The origin of Bodegas Navarro dates back to 1830, the year when José Antonio Navarro founded the winery employing expertise about the elaboration of the Montilla-Moriles wines, expertise handed down during generations from father to son. According to ancient writings, the Montilla-Moriles wine producing tradition dates as far back as the 8th Century b.C. and the pre-Greco-Roman Mediterranean civilizations.

Our wines, elaborated with the best grapes found in the vineyards of the Montilla-Moriles region, are the fruit of a characteristically soft and dense terrain, giving the wine its own special personality, the result of the union between a marvelous raw material and the most advanced techniques that our time has to offer in order to fill your glass with that unforgettable color, aroma and taste.

Wine Making Notes:

Average 30 years in American oak casks following the system of Soleras and Criaderas.

Tasting notes:

High intensity of a mahogany color. Clean nose, of high intensity notes reminiscent of nuts, bitter almonds, spices, With a marked note of yeast from biological aging that gives way to oxidative notes. Dry of medium acidity, high alcohol, medium body. The intensity of flavors is high with hints of nuts, bitter almonds, light roasts and yeasts. The finish is long with a marked presence of nuts.



VINTAGE	N/A
WINE TYPE	White/ Sherry
VARIETAL	100% Pedro Ximenez
ALC.	18%
REGION	D.O.Montilla Moriles
SOIL	Albariza
PRODUCTION	500 Bottles



Cardel Wines

Importer & Wholesaler

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