



CONDADO DE HUELVA
Denominación de Origen



BODEGAS
OLIVEROS
EST 1940

Vino Naranja

D.O. Condado de Huelva

Grape: Zalema & Pedro Ximenez

The elaboration process confers to this wine an unbelievable balance between the acidity of the orange peel citrics, and the velvety sweetness and density of the sweet wine which it is made of. Something exclusive in the world of wine.

Colour: very dark mahogany because of oxidation in american oak barrels.

Aroma: espectacular with deep reminiscence of orange, coffee and roasted notes. Amazing balsamic ending.

Palate: powerful and harmonious, with a great balance between the thick orange peel and the oily vigour of the Pedro Ximenez grape, roasted almond touch and varnish, strong with a long and incomparable taste end. Unique.

Suitable with apertizers, desserts.

Serve at 10°C
Cont. 50cl
Alc.15%

Bottles per case: 6
Cases per pallet: 124



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