



CONDADO DE HUELVA
Denominación de Origen



BODEGAS
OLIVEROS
EST 1940

Condado Viejo

D.O. Condado de Huelva

Grape: Palomino and Garrido Fino

Generous dry wine of incomparable aroma, obtained after eight years of oxidative aging under the traditional system of "criaderas y soleras" in american oak barrels.

Colour: iodine with amber borders.

Aroma: spirituous, reminds roasted almonds and coffee, wood and barnish. Very complex and well balanced.

Palate: strong, with "solera" touch, good structure and fine bitter, reduction notes, balanced and very persistent ending.

Suitable with iberian ham, cheese, olives, aperitives, meat.



Serve at 10-16°C
Cont. 75cl
Alc.18%

Bottles per case: 6
Cases per pallet: 96

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