



BODEGAS  
**OLIVEROS**  
EST 1940

DE NOMINACIÓN DE ORIGEN  
**CAVA**

## Fino Oliveros

D.O. Condado de Huelva

Grape: Palomino and Garrido Fino

Generous dry wine of great aroma, biologically aged during four years under "velo de flor" and the traditional system of "soleras y criaderas" in american oak barrels.

Colour: pale gold, straw yellow.

**Aroma:** saline and sharp, with deep yeast aroma, mineral and very complex.

**Palate:** fine bitter, dry but fresh, with a touch of "solera", powerful and mouth persistent.

Suitable as aperitive, with cheese, nuts, fish, rice and consomme.



Serve at 8-10°C  
Cont. 75cl  
Alc.15%

Bottles per case: 6  
Cases per pallet: 96

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