



BODEGAS
OLIVEROS
EST 1940

DE NOMINACIÓN DE ORIGEN
CAVA

Oloroso Oliveros

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: espirotuous, 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 persistant 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

Bodegas Oliveros
Calle Rábida 12
Bollullos Par del Condado
Huelva, Spain
oliveros@bodegasoliveros.com

www.bodegasoliveros.com