



CONDADO DE HUELVA
Denominación de Origen



BODEGAS
OLIVEROS
EST 1940

Pedro Ximenez

D.O. Condado de Huelva

Grape: Pedro Ximenez

Exquisite wine made of grapes from the variety Pedro Ximenez, late cropped and sundried to concentrate their quality and sugar level, obtaining a deep raisings aroma. Balsamic, strong and perfectly balanced.

Colour: dark mahogany.

Aroma: velvety and spirituous, with a touch of chocolate and coffee, spicy, untuous and with a long fragrance proceeding from its grape variety.

Palate: warm and oily in mouth, sweet with barrel touch, fleshy and structured. Balsamic and spicy notes, roasted, powerful and elegant ending.

Suitable with cheeses, desserts, reductions and aperitives.

Serve at 16°C
Cont. 50cl
Alc.15%

Bottles per case: 6
Cases per pallet: 155



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