## HARVEYS Amontillado - Sherry Gama Premium

Unique wine resulting from the combination of the two types of aging, biological and oxidative. Made with selected Palomino grapes from Pago de Macharnudo (Jerez Superior), this is one of the sherry wines of Harveys Premium Range whose Solera was established in 1928.

Size: 50 cl.



Bright topaz color.

## **Our recommendation**

- surprising with its flavor.
- Once opened, keep in the refrigerator.

## Awards and mentions



HARVEYS.

SHERRY







Nose of fine oak and hazelnuts. Subdued power.



Pungent on the palate, full of nuances and with great presence in the mouth. Very dry, with a long and elegant finish.

• Best enjoyed: ideal as an aperitif or during meals. Perfect also for cocktails, highlighting its versatility and

• Serving temperature: consume chilled, between 12-15°C.

• Recommended preservation: keep the bottle in a cool place (15–17 °C) and in an upright position.

• Pairing: perfect with savory stews, tuna, pickled game, cured cheeses and spicy meals.

• Recommended type of glass: white wine glass.



