

## HARVEYS

## Amontillado Medium Dry - Sherry Gama Classic

Amontillado Medium fortified wine from the Solera system that was established in 1940 and made from a blend of Amontillado with a touch of Pedro Ximénez.

Size: 75 cl.



Bright topaz color.







Characteristic aromas of fine wood and hazelnuts of the Amontillados blended with the raisin notes of Pedro Ximénez.



Smooth, vinous, and structured on the palate, with an elegant finish.

## Our recommendation

- Best enjoyed: ideal as an aperitif or during meals. Perfect also for cocktails, highlighting its versatility and surprising with its flavor.
- Serving temperature: chilled, preferably between 12–15 °C.
- · Recommended preservation: keep the bottle in a cool place and upright. Once opened, keep the refrigerator.
- · Pairing: perfect with nuts, pâtés, quiches, vegetables, fish and hot and spicy meals (curry).

