



# 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 Harvey's Premium Range whose Solera was established in 1928.

Size: 50 cl.



Bright topaz color.



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.

### 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:** consume chilled, between 12-15°C.
- **Recommended preservation:** keep the bottle in a cool place (15–17 °C) and in an upright position. Once opened, keep in the refrigerator.
- **Pairing:** perfect with savory stews, tuna, pickled game, cured cheeses and spicy meals.
- **Recommended type of glass:** white wine glass.

### Awards and mentions

