

HARVEYS Oloroso - Sherry

Gama Premium

Very structured and intense wine, made from 100% Palomino grapes selected from Pago de Macharnudo (Jerez Superior). It is one of the wines of the Harveys Premium Range whose Solera was established in 1918.

Size: 50 cl.







Deep and bright amber color.

Elegant bouquet of long aging and evolved vinosity, with toasted notes of nuts, wood and tobacco.

Round, dry, ample, with a long and elegant ending.

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 cold, between 12-15°C.
- Recommended preservation: keep the bottle in a cool place (15–17 $^{\circ}$ C) and in an upright position. Once opened, keep in the refrigerator.
- Pairing: perfect with semi-cured cheeses, marinated fish, pickled gamened red meats.
- Recommended type of glass: white wine glass.

Awards and mentions



