



HARVEYS

Palo Cortado - Sherry Gama Premium

Wine made with 100% Palomino grapes selected from Pago de Macharnudo (Jerez Superior). It combines the subtlety of Amontillado with the roundness of Oloroso. It is one of the wines of the Harveys Premium Range whose Solera was established in 1906.

Size: 50 cl.



Bright amber color
with old gold rims.



Pungent aroma with citrus
and lactic notes that
give it unctuousness.



Elegant and subtle on the
palate, with a soft and
persistent 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 cold, 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 fish stews, pickled game, lamb, cold meats and cured cheeses.
- **Recommended type of glass:** white wine glass.

Awards and mentions

