HARVEYS Very Old AmontilladoV.O.R.S - Sherry Gama Super Premium

Sherry wine V.O.R.S. (Very Old Rare Sherry) with an ageing ceifted by the Regulatory Council of the D.O., guaranteeing its ageing for at least 30 years in oak casks. Produced using the traditional Criaderas and Solera system, it is subjected to a strict selection that results in a limited number of units, being exceptional wines that accumulate numerous awardsts Solera was established in 1940. Size: 50cl.



Bright topaz amber color, with iodized rims.

Our recommendation

- Best enjoyed: ideal for pairing with special lunches and dinners.
- Serving temperature: consume chilled, preferably 12–15 °C.

Awards and mentions



HARVEYS

VERY OLD AMONTILLADO

GOLDEN BROWN WITH GREEN GLINTS, MAGICAL DRY SHERRY WITH DEEP DRIED FRUIT, CANDIED PEEL AND NUT FLAVOURS.

GED DATED SHERRY OF MORE THA 30 YEARS V.O.R.S SHERRY







Complex, aromas of fine wood and hazelnuts. Very evolved due to its long aging.

Very dry and full, with long persistence.

• Recommended preservation: keep the bottle in a cool place and upright. Once opened, keep the refrigerator.

• **Pairing:** perfect with pickle game dishes, marinades, fish and spicy meals.



HARVEY