



VINTAGE SERIES

AÑADA 1995

VARIETY

100% **palomino**. An unusual way of understanding sherry wines, through a lesser - known facet of the palomino grape.

AGING


Late harvest wine matured for **29 years** in ex - oloroso sherry casks following a **static, oxidative aging**. The **3.696 bottles** were released in **Spring 2024** when the wine has reached its peak.

TASTING NOTES

Deep **mahogany** color. Intense and highly fragrant, with aromas of candied **stone fruit** over subtle spicy and **toasty** notes. Its palate is rich and mellow, balanced by a clean acidity, featuring hints of candied **orange zest**, vanilla, and smoked wood. Very **persistent** on the palate.

TO SERVE

Serve at **10 – 12°C / 50 – 54 °F/**. This is a superb wine to accompany foie gras, light desserts, cakes, soft cheeses or nuts.

<p>Alcohol 21.5%</p>	<p>Total age 29 years</p>	<p>Aging location Sanlúcar El Puerto  Jerez</p>	<p>Sweet </p>
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