



AMONTILLADO 51-1^A

VERY OLD RARE SHERRY
AMONTILLADO

1830

Over the decades, the Osborne family has steadily consolidated an unparalleled collection of Very Old Rare Sherries, which have been passionately nurtured with the utmost patience and dedication. More than wines; authentic oenological gems.

This wine's solera was founded in 1830; it takes its name from the total number of butts of which the solera is comprised, and the fact that the wine is drawn from the 1st (1^a) criadera.

VINTAGE

30 years (non-vintage)

GRAPE VARIETIES

100% Palomino Fino

ORIGIN

Jerez-Xerès-Sherry

70m - Pago de Macharnudo

CRAFTING & AGEING

The entire collection of butts is divided into 4 criaderas.

The first 6 to 8 years, this solera underwent biological ageing under flor yeast and the rest remained exposed to oxygen. With time, evaporation has resulted in the wine becoming more concentrated and gaining in complexity.

ANALYSIS

Alcohol (°): 19 ± 0.2

pH: 3.3 ± 0.3

Total acidity (g/L): 7.7 ± 1

Volatile acidity (g/L): < 1.2

Residual sugar (g/L): < 9

AWARDS

Gold medal · Decanter (2014)

The Wines from Spain

Awards · Best Dry fortified

Champion (2018)

Silver Medal · Concours

Mondial de Bruxelles (2018)

Silver Outstanding · IWSC

(2015)

95 points RP · Wine Advocate

(2013)

Best enjoyed at: 12°C / 53°F

NOTES
