



## CAPUCHINO

VERY OLD RARE SHERRY  
PALO CORTADO

1790

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.

Founded in 1790, this solera commemorates the arrival of the Capuchin Order in Jerez. Over two centuries later, this Palo Cortado embodies the heritage of a whole region.

### VINTAGE

30 years (non-vintage)

### GRAPE VARIETIES

100% Palomino Fino

### ORIGIN

Jerez-Xerès-Sherry

Pago de Macharnudo - 70m

### CRAFTING & AGEING

This wine was biologically aged under flor yeast for 8-14 years, became an amontillado, and was later designated as Palo Cortado by Capuchin monks. The entire collection of butts is divided into 5 criaderas. Aged in the traditional *criaderas* and *soleras* system.

With time, evaporation has resulted in the wine becoming more concentrated and gaining in complexity.

### ANALYSIS

Alcohol (°):  $20 \pm 0.2$

pH:  $3 \pm 0.2$

Total acidity (g/L):  $8.8 \pm 1$

Volatile acidity (g/L):  $< 1.2$

Residual sugar (g/L):  $< 9$

### AWARDS

Gold Gran Bacchus · Bacchus (2019)

Gold Medal · Decanter (2014)

Gold Medal · Decanter (2015)

Silver Medal · Decanter (2018)

94 points · Guía Gourmets (2019)

94 points · Guía Peñín (2018)

94 points RP · Wine Advocate (2013)

Best enjoyed at 13°C/55°F.

## NOTES