



# SIBARITA

VERY OLD RARE SHERRY OLOROSO

# 1792

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.

Since its establishment in 1792, this exquisite wine has become a tribute to those who indulge in the pleasure of looking forward through the window of the past.

# VINTAGE

30 years (non-vintage)

# GRAPE VARIETIES

100% Palomino Fino

#### ORIGIN

Jerez-Xerès-Sherry Pago de Macharnudo - 70m

#### CRAFTING & AGEING

This wine is crafted with Palomino grapes and was balanced by the winemaker over 100 years ago with less than 2% of Pedro Ximénez as a one time addition in order to counterbalance its tannic strength. The entire collection of butts is divided into 4 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):  $8.5 \pm 1$ Volatile acidity (g/L): < 1.2Residual sugar (g/L): < 9

#### **AWARDS**

Gold Medal · Decanter (2018) Gold Medal · Decanter (2014) 95 points · Guía Peñín (2018) Silver Outstanding · IWSC (2015)94 points RP · Wine Advocate

Best enjoyed at 14°C/57°F.

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