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## SOLERA INDIA

RARE SHERRY OLOROSO MEDIUM

The Osborne family takes great pride in the wines of this Rare Collection, not only because they have passionately cared for them for decades, but also because every drop embodies their heritage and tradition. Not long ago, they decided to share these wines, releasing a selection in very limited quantities. More than wines; authentic oenological gems.

According to legend, this wine would travel thousands of miles before reaching its final destination: the Spanish diplomatic mission to the former Imperial colonies in the Americas - "Las Indias".

VINTAGE 25 years (non-vintage)

GRAPE VARIETIES 80% Palomino Fino, 20% PX

ORIGIN Jerez-Xerès-Sherry 70m - Pago de Bilbaína

CRAFTING & AGEING This Solera has aged so well and is so remarkably complex and seductive due to the co-ageing of PX with Palomino (now disallowed by the Regulatory Council) more tan 100 years ago. Aged in the traditional criaderas and soleras system for over 25 years. The entire solera consists of 48 butts divided into 2 criaderas. ANALYSIS Alcohol (°): 22 ± 0.8

pH:  $3.3 \pm 0.3$ Total acidity (g/L):  $7 \pm 2$ Volatile acidity (g/L): < 1.2Residual sugar (g/L):  $70 \pm 10$ 

AWARDS

Best Fortified · Guía Vivir el Vino (2012) Silver Medal · Decanter (2018) Silver Medal · China Wine & Spirits Awards (2013) 96 points · Guía Peñín (2019) 95 points · Wine Advocate (2013)

Best enjoyed at: 15°C / 59°F

## – NOTES -