

Palo Cortado

OBISPO GASCÓN

WELL OILED
WINE CO.



BASIC DATA

Denomination: Jerez-Xérez-Sherry
Type of wine: Palo Cortado
Grape variety: Palomino Fino
Winemaker: Montserrat Molina

TECHNICAL INFO

Alcohol Content: 21.5% vol.
Total Acidity: 70 ± 0.5 g/l tartaric acid
PH: 3.3
Residual Sugar: 5 +/- 3 g/l

VINEYARD AND HARVEST

Vineyard: Gibalbín and Santa Lucía vineyards in Jerez Superior
Number of Hectares: 400 Hectares
Vineyard Age: 30 years
Yield: 9.5 kilograms per hectare
Soil Type: Albariza (white chalk & limestone)
Pruning: Double Cordon
Harvest Date: Midway through August
Duration: 17 days

VINIFICATION

Tanks: Stainless steel
Time: 10 Days
Yeast: Indigenous and selected by the winery

PRODUCTION AND AGEING

Type of ageing: Oxidative
System: Criaderas and Solera (A system blending of new wine with older wines)
Ageing period: 15 years
Location of cellars: Sanlúcar de Barrameda
Ageing cellars: La Cilla
Type of cask: Typical Jerez bota made from American oak

Production process: Palo Cortado belongs to the oloroso family. However, it is characterized by having a noticeable finesse in comparison to those wines destined to be olorosos, because of this, it is set aside for extended ageing. This extraordinary liquid has the capacity to become a particularly delicate oloroso. Palo Cortado translates as “cut stick” and the wine gets its name from the symbol the cellar overseer chalks on the barrels when he tastes the wine.

TASTING NOTES

A beautiful amber color clear and brilliant in appearance. Intense on the nose with hints of fine wood, almonds, cinnamon, nutmeg and crystallized fruits. Due to its age, it is dry and powerful on the palate, but at the same time demonstrates delicacy and finesse. It has a wonderfully long finish to enhance the overall experience.

PAIRING AND SERVING SUGGESTION

This wine is a classic aperitif and is ideal alongside nuts especially almonds and chestnuts. Due to the wines' finesse and complexity, it pairs well with a range of savory foods such as cured meats, foie gras, roasted duck and grilled sausage. Serve at a temperature between 50°F - 55°F and in a white wine glass, even when drunk as an aperitif.

Press

Guía Peñín—94 Points | Wine Advocate—92 Points



BARBADILLO

DESDE 1821

