

Bella Luna

Amontillado Half



WHITE
FORTIFIED WINE



SPAIN



JEREZ

TASTING NOTE

Bone-dry yet rich Amontillado, complex, intense and saline, with handfuls of bitter almonds and hazelnuts.

VINIFICATION

The Palomino grapes are hand-harvested from 40 year old vines in late August. The must comes from lightly pressed grapes and is fermented to dryness before fortification to 17% abv. The deliberately oxidised wine is then aged in the traditional solera system for an average of 5 years.

FOOD MATCHING

Grilled asparagus, baby artichokes, smoked fish, pork belly, mushroom risotto, beef consommé, chicken satay, pecorino.

SIZE	37.5cl
VINTAGE	NV
ABV	17%
GRAPE VARIETIES	Palomino (100%)
CLOSURE	Screw cap
SKU CODE	A11506NV
EXPRESSION	Fortified
COUNTRY	Spain
REGION	Jerez
ALLERGENS	Sulphur
CLOSURE	Screw cap
TOTAL ACIDITY	4.5g/l Tartaric
RESIDUAL SUGAR	0.5g/l
SKU	A11506NV