

THE
OXFORD
WINE
COMPANY

Gonzalez Byass Del Duque Amontillado 37.5cl

£23.75

Vintage:

Bottle Size:

37.5cl

Alcohol %:

21.50%

Country:

Spain

Description:

Cepages:

Palomino Fino

Group:

Sub group:

Sherry

Colour:

Amontillado

Closure:

Cork

Producer:

Website:

Organic/Bio Status:

Food / cocktail match:

Food / cocktail recipe:

Press

'This is VORS, which means the average age of sherries in the blend is 30 years or more, and considering the age of this wine, it's one of the best value examples of its type. Age is the magic ingredient with many sherries: with the exception of purely biologically aged wines (finos and manzanillas), it's age that brings the real complexity. This would have started life as a Fino, and you still get the ghost of the salty tang of biological ageing under flor here. It's supplemented with astonishing nutty, woody complexity and a hint of smoke, as well as some tar and treacle notes in the background. Lovely old wood characters dominate, with some furniture polish notes. Dry, intense and exotic, with such a range of layered flavours and an eternal finish, with concentrated acidity as well. 94/100' - Jamie Goode, Wine Anorak

'Deeply complex and wonderfully inviting aromas of sweet toffee, tar, dried mango, burnt orange peel and Christmassy clove and cinnamon



spice. Vibrant and beautifully structured on the palate, with incredible clarity and purity. French mahogany, fig and caramel are dominant on a delicious, never-ending finish.' - Decanter Magazine

Awards

Gold Medal - Decanter World Wine Awards 2016

Other Info: