

DELGADO ZULETA

Desde 1744



SHERRY MANZANILLA PASADA “LA GOYA”

TECHNICAL CHARACTERISTICS:

Type of wine: V.C.P.R.D. (Manzanilla)

D. O.: MANZANILLA SANLUCAR DE BARRAMEDA

Grape variety: 100% Palomino

Wine-making: Matured under “Flor” by the system of “nursery” butts and Soleras, the traditional system of the region.

Average age of the wine: 6 years.

Alcoholic strength: 17,5 % vol.

TASTING:

Pale, golden yellow, clean and bright. On the nose it has a fine and intense Aroma, typical of biological ageing. Among others, those of toasted almond, citrus peel and chamomile stand out. In the mouth it is light, dry and very soft on the palate. It stands out for its length and its smoothness.

PACKAGING:

Typical “Sherry bottles” of black glass
Bottles of 75 cl.

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SHERRY MEDIUM “MONTEAGUDO”

TECHNICAL CHARACTERISTICS:

Type of wine: V.C.P.R.D.

D. O.: JEREZ-XÉRÈS-SHERRY

Grape variety: 95% Palomino Fino, 5 % Pedro Ximenez.

Wine-making: Made with blend of Oloroso and PX wines aged in very old sherry butts using the traditional system of Criaderas y Soleras (“nursery” butts and “Soleras”).

Average age of the wine: 8-10 years.

Alcoholic strength: 17,5 % vol.

TASTING:

Dark Mahogany colour. It presents powerful notes of raisins and liquorice on a soft and sweet, but excellently balanced palate

PACKAGING:

Typical “Sherry bottles” of black glass
Bottles of 75 cl.

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SHERRY MOSCATEL “MONTEAGUDO”

TECHNICAL CHARACTERISTICS:

Type of wine: V.C.P.R.D. (Moscatel)

D. O.: JEREZ-XÉRÈS-SHERRY

Grape variety: 100% Moscatel

Wine-making: Made with a mix of sundried grapes and not sundried grapes. After interrupting the fermentation Adding wine alcohol it is aged in very old sherry butts using the traditional system of Criaderas y Soleras (“nursery” butts and “Soleras”).

Average age of the wine: 8 years.

Alcoholic strength: 17,5 % vol.

TASTING:

With a fragrant, grapey, Muscat nose this is a very sweet but refreshing wine which is as good with the Christmas pudding as it is sipped ice cold in the summer. Dried apricots, figs, dates and glacé fruits all make a showing.

PACKAGING:

Typical “Sherry bottles” of black glass
Bottles of 75 cl.

DELGADO ZULETA

Desde 1744

SHERRY PEDRO XIMÉNEZ “MONTEAGUDO”

TECHNICAL CHARACTERISTICS:

Type of wine: NATURAL SWEET WINE.

PEDRO XIMÉNEZ

D. O.: JEREZ-XÉRÈS-SHERRY

Grape variety: 100 % Pedro Ximenez.

Residual sugar: 390-410 gr/lit

Wine-making: Wine which undergoes oxidative ageing, obtained from the partial fermentation of the musts of the previously raisined Pedro Ximénez variety, aged approximately 10-12 years through the process of "Soleras and Criaderas" in American oak butts.

Alcoholic strength: 17,5 % vol.

TASTING:

Dark bright chestnut in colour, with strong raisins nuances, and prominent liquorice, coffee and raisined notes as well. On the palate it is very soft, warm and sweet, with an excellent balance between acidity and sweetness, lending it a great volume and persistence.

PACKAGING:

Typical “Sherry bottles” of black glass
Bottles of 75 cl.

