



VALDESPINO

— EST. 1875 —

CONTRABANDISTA

MEDIUM DRY AMONTILLADO BLEND

It is a blend or cabeceo wine obtained by combining Amontillado from the most exclusive soleras of Valdespino and Pedro Ximénez. The base wine is an Amontillado which undergoes biological and later oxidative ageing, resulting in a remarkable wine, pleasant on the palate, silky and with great personality.

89

GRAPE VARIETAL

94% Palomino fino
6% Pedro Ximenez.

TYPE OF AGEING

Biological and
oxidative

AVERAGE AGE

15 years

ALCOHOL VOLUME

18%

TOTAL ACIDITY

4.04 g/l Tartaric Acid

RESIDUAL SUGAR

35 g/l.

TASTING

Light mahogany colour, with a bright amber border. Dates and raisins, with butter scotch and toffee, and roasted hazelnut aromas.

Very smooth, slightly bittersweet sensation in a medium-bodied palate of moderate sweetness. The elegant amontillado character comes through at the end of the palate.

ENJOYING:

As an aperitif and also to accompany soups, pates and foie-gras. Creamy intense cheeses (camembert, brie, etc).

Serve at cellar temperature or slightly chilled in white wine glass.

