



Bodegas Delgado

Fundada en 1874



MORILES FINO D.H.

BASIC DATA:

Name of the wine: MORILES FINO D.H.

Origin: D.O. Montilla-Moriles

Oenologist: José Luis Delgado

Development and aging: Dry "Fino", made from yolk musts grapes coming from Moriles Atlo, and under rigorous quality control. Grown under flor breeding in American oak casks for "Soleras" y "Criaderas" system.

Consumption and tastng: Especially suitable for "copear" and "tapear" and excellent companion of good ham, cheese, nuts and olives.

Quintessential aperitive wine.

Serve chilled between 12° and 14°.

Color: Pale, bright, with sweet green hues and clean.

Bouquet: pungent aromas and toasted notes. Has got some salt notes coming from the organic development.

Persistent.

Savour: dry, silky with curvature. Predisposes to the second glass.

TECHNICAL INFORMATION:

Grapes: 100% Pedro Ximénez.

Alcoholic fermentation: 15% Vol.

INTENDED USE: For people aged 18 or older to drink alcohol under the laws of the country of origin. Avoid consumption sensitive population to sulfites (So₂).

PACKAGING INFORMATION:

Label: 75 x 100 mm paper adh 80 gr couche.

Against label: 45 x 115 mm paper adh 80 gr couche.

Capsule: Pilfer white color.

Bottle: Jerezana de 75 Cl.

Box: x 12 bottles of 75 cl. (32 x 23'5 x 31,5 cm.) Corrugated.

Other conteant: Bag in Box of 15 and 5 liters.

CONTACT DETAILS:

BODEGAS DELGADO, S.L.

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DISTRIBUTION DATA:

Contact the winery.

