



*Bodegas Delgado*

Fundada en 1874



## ELIO BERHANYER

### BASIC DATA:

**Name of the wine:** Elio Berhanyer (Vino de Autor)

**Type of wine:** Pedro Ximénez

**Origin:** D.O. Montilla-Moriles

**Oenologist:** José Luis Delgado

**Production:** Limited.

### Elaboration:

Sweet natural wine, made with Pedro Ximénez grapes. Home made in the tradicional "paseras", where the Cordoban sun slowly dry the grapes, concentrating his sugar and varied aromas, then unite to the liquorous and complexed aromas old Oloroso wine. So, we have an authentic great wine.

### Tasting:

Of amber colour, clean aspect, dense and creamy. Exotic fruits, fig, date, coffe and cocoa notes. Silky and warm, spicies and madeira final notes, balanced and full of sensations.

### Gastronomy:

Ideal companion of cheese, pasta, pastries. After dinner liqueur, dry or one ice. Can also be a dessert.

### TECHNICAL INFORMATION:

**Grape:** 100% Pedro Ximénez.

**Alcoholic grade:** 18% 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 (SO<sub>2</sub>).

### PACKAGING INFORMATION:

**Label:** 50 x 120 mm. paper 80 gr Verjurado crema.

**Against label:** 60 x 90 mm. Paper 80 gr Verjurado crema.

**Cork:** Cylíndric Altec.

**Capsule:** Tin, red and black.

**Bottle:** Byblos Antique colour 75 Cl.

**Casing:** x 1 bottle of 75 cl. (11 x 35 x 10 cm.) Madeira.

### CONTACT DETAILS:

**BODEGAS DELGADO, S.L.**

C/Cosa no, 2 - 14500 Puento Genil (Córdoba)

**Tlf.:** 957 60 00 85 - 957 60 15 37 - **Fax:** 957 60 45 71

**E-mail:** fino@bodegasdelgado.com

**Web:** www.bodegasdelgado.com

### DISTRIBUTION DATA:

Contact the winery.

