



Bodegas Delgado

Fundada en 1874



FINO MANOLO

BASIC DATA:

Name of the wine: FINO MANOLO

Origin: D.O. Montilla-Moriles

Oenologist: José Luis Delgado

Development and aging: This “fino” has been made with musts of Moriles Altos area, and has been growing in the winery under flor breeding in American oak casks for “Soleras” y “Criaderas” system.

Consumption and tasting: Good companion of good ham, cheese, nuts and olives.

Suitable for “copear” and “tapear”. Serve chilled between 12° and 14°.

Color: Pale and bright.

Bouquet: Pungent nose, flower, nuts aromas, salt notes.

Savour: Agreeable wine, characteristics of breeding in American oak casks with yeast.

Dry and silky, reminding madeira and nuts, light with salt ending.

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 contentant: Bag in Box 15 and 5 liters.

CONTACT DETAILS:

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DISTRIBUTION DATA:

Contact the winery.

