



Bodegas Delgado

Fundada en 1874



TERTULIA - EN RAMA SIN FILTRAR -

BASIC DATA:

Name of the wine: Tertulia (Rama sin filtrar)

Origin: D.O. Montilla-Moriles

Oenologist: José Luis Delgado

Development and aging: Made with yolk musts from a selection of Moriles Alto, and a rigorous quality control under the breeding in American oak casks for "Soleras and Criaderas" system. Aged wine.

Embottled with no filtering. A little bit troubled at the service. Sweet for the roof. This package is very good for non filtered wine, because avoids oxydation no allowing entrance of oxygen.

Production: Limited.

Consumption and tasting: Very fine wine, especially indicated for "copear" and "tapear".

Excellent companion of good ham, cheese, nuts and olives. Quintessential aperitive wine. To serve chilled between 12° and 14°.

Colour: Gold pale yellow, with green hues.

Bouquet: Pungent straight aromas, clean. Flower and salt notes. Predisposes to the second glass.

Gastronomy: Ham, cheese, nuts and olives. Quintessential aperitive wine.

TECHNICAL INFORMATION:

Grape: 100% Pedro Ximénez.

Alcoholic fermentation: 14% Vol.

INTENDED USE: For people aged 18 or older to drink alcohol, under the laws of the country of origin. Avoid sensitive population to sulfites (SO₂).

PACKAGING INFORMATION:

Bag in Box: 3, 5 and 15 liters. Bottle 37,5 Cl.

CONTACT DETAILS:

BODEGAS DELGADO, S.L.

C/Cosa no, 2

14500 Puente Genil (Córdoba)

Tif.: 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.

