

1905 Amontillado Solera Fundacional



Description

Type: Dry Amontillado.

Variety and origin: 100% Pedro Ximénez, from the superior quality area of Montilla-Moriles Appellation of Origin (Sierra de Montilla and Moriles Altos).

Ageing: "Criaderas & Soleras" system in American old oak casks. Its age goes back to the foundation date of the winery.

Tasting notes

Tonality: Between old oak and mahogany.

Bouquet: Sharp, countersunk, penetrating; with spicy tones of cloves and cinnamon. Very persistent through aftertaste and taste.

Taste: Very persistent through aftertaste and taste

Chemical analysis

Residual sugar (glucose) : $6 \pm 1,5$ g/l.

Alcohol: 22% Vol.

Fixed acidity (tartaric acid): $10,0 \pm 1,0$ g/l.

Volatile acidity (acetic acid): $1,00 \pm 0,20$ g/l.

Food pairing

The wine of introspection and silence also allows the celebration of honesty at the table: large cold meats; salted and pickled; aged cheeses; and the wonderful and in many ways still unheard of world of Asian cuisine. Decanting is recommended.

Store upright.

100 Parker (lot B 2016) & 100 Parker (lot C 2024)

"Astonishing. The nose combines the obvious very old wine characteristics of rusty iron, iodine, varnish, incense and oyster shells with fresher hazelnuts, noble varnished woods and a touch of white pepper. The palate is intense, terribly complex and persistent, but with gobsmaking balance and elegance while being powerful and very concentrated. Here, time concentrates everything - alcohol, acidity and sugar, but the wine manages to keep good balance in a sort of 'a lot of everything'. I cannot see how to improve this wine. It's virtually indestructible."

"The wine is surely exceptional and world class"... "What I find exceptional in this wine is its ability to maintain elegance, poise and balance, being so extremely old and concentrated".

Robert Parker Wine Advocate

Other mentions

Maximum Score ELMUNDOVINO.COM / Amontillados Tasting, October 2005: "The highest place on the podium corresponded to 1905 Amontillado Solera Fundacional, from the Pérez Barquero winery, showing concentration, finesse and persistence in a superlative degree that makes it the recipient of the highest honor to be described as 'great wine'. " Score: 19.00 / 20 METRÓPOLI Award Best Fortified Wine of the Year 2005 · Maximum Score THE WORLD OF FINE WINE / Amontillados Tasting, December 2013: 18.5 points · 1001 WINES YOU MUST TASTE BEFORE YOU DIE / Global guide of the world's most select wines, selected and reviewed by the best international critics. Author: Neil Beckett. Foreword Hugh Johnson. Ed. Universe 2008: "1905 PX and 1905 Amontillado, Soleras Fundacionales de Pérez Barquero, are 2 of the 1001 wines you must try before you die."

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CASA FUNDADA EN 1905

Pérez Barquero

BODEGA Y VIÑEDOS