

Gran Barquero Amontillado



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).

Production : Selection of "yema" must (the juice obtained from a very light pressure of the grapes), natural fermentation at controlled temperature and with no need to fortify (not adding alcohol) - Amontillado is, ultimately, an old Fino that, after a long period of biological ageing under flor, has made another step, of oxidative aging.

Ageing : Biological ageing under a film of yeast called "flor" (>10 years), followed by oxidative ageing (>15 years). Both processes take place in American oak casks of 500/600 liters of capacity, following the traditional system of criaderas & solera. Total ageing is 25 years.

Tasting notes

Appearance: Clear. Transparent. Amber yellow colour with golden hues.

Aroma: Very sharp and intense. Complex aromas with hints of wood, nuts (hazelnuts), spices and overripe fruit.

Taste: Very consistent, structured, warm, tasty, powerful, large and persistent. Elegant aftertaste. Powerful retro nasality.

Chemical analysis

Residual sugar (glucose) : ≤5 g/l.

Alcohol: 19% Vol. (natural, not fortified)

Fixed acidity (tartaric acid): 6,50 ± 0,50 g/l.

Volatile acidity (acetic acid): ≤1,20 g/l.

Food pairing

As snack. With hot soups, gazpachos. Fried fish. Strong flavored cheeses. As the Proensa Guide suggests, extraordinary with spicy sausages such as morcón and blood sausage. Serve at 12-14 °C, always in a wine glass.

95 Parker · 94 Peñín

"An impressive 25-30 years old. It wears a dark amber robe and a subtle, elegant and focused nose. It's an Amontillado of finesse, with biological, salty notes and roasted almonds, close to the Fino character. The palate shows a medium-bodied wine of a velvety texture, fine acidity and clean, focused flavors, It represents superb value for the quality it delivers."

Robert Parker Wine Advocate

Other mentions

Best Fortified Wine 2006 - Gourmets Wine Guide Awards - Bronze Medal - Challenge International du Vin 2006 - Roll of Honour - Gourmet Wine Guide 2006 and 2007 - Golden Zarcillo 2005 - Silver Bacchus 2000 - Spanish Wine Tasters Union - Bronze Medal - 91 Vinexpo, Bordeaux (France) - Honorable Mention - Alimexpo 87 - Generous Wines Award - 2009 "La Nariz de Oro" - Jancis Robinson 17.5 pts · Cata Bodegas Centenarias Magazine Mi Vino · ABC Wine Guide · 3 Bulls (highest distinction) at Best of Spain Prowein 2020 · Wine selected for the Gala Dinner of MICHELIN Guide Spain 2026

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