



1999 **89**
Wine Spectator

Robert M. Parker, Jr.'s
The **WINE** **90**
ADVOCATE 2007

WINE **90**
ENTHUSIAST
BEST BUY
2005



OSBORNE

BAILLEN

OLOROSO

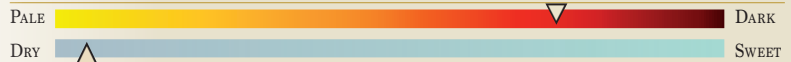


CHARACTER

"All the complexity from years of aging into a beautiful wine that displays a thousand layers of flavours, rounded in a dry and remarkable long aftertaste".

- **ORIGIN:** D.O. Jerez-Xerès-Sherry. Located in Andalucía, South of Spain.
- **BLEND:** A selection of the finest Palomino grapes from the best Pagos of the Sherry Triangle.

CRAFTING & AGING



The Palomino grapes are gently harvested by hand and carried in small boxes to avoid damages to the grapes. Then, they are softly pressed, followed by fermentation at a controlled temperature of 24°C/75°F.

Once the wine achieves 11%-12% vol., wine spirit is added up to 17% vol. The fortified wine is then transferred to 500 litre American oak casks, where ages for 10 years average through the unique system of Soleras.

The special microclimate in El Puerto de Santa María, where our winery is located, allows this oxidative aging process to occur smoothly, imprinting its marvellous personality to the wine.

SENSORY ENJOYMENT

NUTTY & DRY

- **LOOK:** Lovely brilliant amber color with green highlights.
- **AROMAS & FLAVOURS:** Intense aromas of hazelnuts and vanilla from its aging. Very elegant and complex shows notes of sweet vanilla, roasted coffee and cedar wood. Dry and persistent.

SERVING & GASTRONOMY

Serve it slightly chilled to accompany cured cheeses such as Manchego, Ideazabal or Parmigianino. Also ideal alongside beef stews, game or even grilled tuna.

Fantastic on its own as an aperitif.



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