

El Maestro Sierra



Oloroso 1/14

50 years old.

Dry wine aged in American oak barrels through oxidative ageing.

22%vol.

Grape variety: 100% Palomino.

The excellence of this Oloroso Old El Maestro Sierra is in its age and the organoleptic qualities given by this.

In the case of this exceptional wine, it ages for more than 30 years in 14 very old American oak butts, which increases its complexity and produces a symphony of aromas. The slow artisan process of exposure to oxygen produces the most esteemed wines.

To the senses: dry, savory, persistent and elegant.

For El Maestro, it goes with... an evening by the sea.

Bodegas El Maestro Sierra.
Plaza de Silos, 5. 11403. Jerez de la Frontera, Cádiz. España
www.maestrosierra.com