

21,5%
Alcohol by
volume

50cl

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CSB
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TORNERÍA

OLOROSO



PRODUCTION METHOD

More than 80 years aged wine, from a unique and forgotten barrel. An eternal and exceptional wine that is defined as a really special oloroso wine.

Its composition allows it to be stored in open bottles for months.



ARCHEOENOLOGY

Oloroso 1/O.

Origin: Bodegas Sánchez Romate, Jerez de la Frontera.



FORTIFIED WINE

Slow tears in the glass and dark mahogany colour. Clean and bright.



NOSE

Tobacco intensity and orange peel, together with toasted nut aromas, cigar box, raisin fruit background and notes of lacquers and varnish.



PALATE

Round and intense. Voluminous palate and balanced thanks to its high acidity. Bitter and very persistent. A round and enduring wine.



COMBINATION

Smooth and Persistent. Ideal accompaniment for prolonging the sensation of intense flavours.



SLIGHTLY CHILLED

Serve in a White Wine Glass, between 12° and 14°.

SEVILLE · MADRID · MEXICO CITY

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