



**20%**  
Alcohol by  
volume

**50cl**

**WINEinMODERATION**  
CHOOSE | SHARE | CARE



# TORNERÍA

## PALO CORTADO



### PRODUCTION METHOD

Our thirty year old Palo Cortado is a mixed ageing wine giving it that very intense and complex sharp sensation.

Ideal to drink glass by glass. Its composition allows it to be stored in open bottles for months.



### ARCHEOENOLOGY

Palo Cortado 1/PC.  
Origin: Bodegas Rey Fernando de Castilla, Jerez de la Frontera.



### FORTIFIED WINE

Mahogany and amber tones.  
Abundant and slow tearing.



### NOSE

Roasted aromas of nuts, wood, dried peaches and dry orange peel.



### PALATE

Elegant and silky, along with a good acidity and ample salinity, with a marked bitterness making it persist in the mouth. Long, pleasant lingering after-taste. A serene wine



### COMBINATION

Pork, Bison Cheeks, Sirloin of Beef...



### SLIGHTLY CHILLED

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