



2000 **91**
Wine Spectator

Robert M. Parker, Jr.'s
WINE **91**
ADVOCATE 2007

2007
Critics
CHALLENGE
International Wine Competition
Critics Awards

WINE
ENTHUSIAST
BEST BUY
2003 **90**



OSBORNE

10 RF

OLOROSO MEDIUM

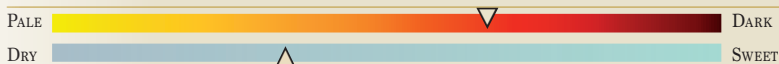


CHARACTER

"A delicious wine from the 10 casks of the Family Reserve that they decided to share some years ago, as its sweet taste harmoniously balanced with complex flavours, was very appreciated among the family's closest friends".

- **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 blended with a small portion of Pedro Ximénez.

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 6 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

OFF DRY AND COMPLEX

- **LOOK:** Brilliant, lightly viscous mahogany color.
- **AROMAS & FLAVOURS:** Sweet notes of raisins, toasts, nuts and vanilla. Smooth on the palate and lusciously sweet, with figs, raisins and dried apricots flavours, migled with well integrated oak.

SERVING & GASTRONOMY

Super as an aperitif or following a good meal. Also pairs delightfully with soups, white meat, blue fish and cured cheeses.

Try it on the rocks with an orange slice. Delicious!!



SINCE 1772

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