

# Delgado Zuleta Amontillado Monteagudo

BODEGA  
**DELGADO ZULETA**  
DESDE 1744



Palomino



JEREZ



18.5% ABV



## GENERAL INFORMATION

Amontillado Monteagudo from Delgado Zuleta is the quintessence of biological ageing, offering a rare glimpse into nearly three centuries of the winery's heritage. Made from 100% Palomino grapes, it begins its life as a Manzanilla, undergoing biological ageing under a layer of flor yeast, before transitioning to a second oxidative stage. Aged for 12–14 years in American oak casks using the traditional Criaderas & Solera system, it is bottled at 18.5% ABV in 75 cl format, delivering a wine of exceptional depth and character that every sherry enthusiast should experience.

## TASTING NOTES

Bright amber in color, the nose is rich and complex, with prominent aromas of dried fruit, toasted wood, almonds, and hazelnuts. On the palate it is dry, layered, and exceptionally persistent, with a broad flavor profile that balances finesse and power. Its versatility allows it to elevate challenging pairings, including artichokes, smoked or pickled dishes, or a simple soup or consommé, transforming them into memorable gastronomic experiences.