

# Delgado Zuleta Amontillado Seco

BODEGA  
**DELGADO ZULETA**  
DESDE 1744



Palomino



JEREZ



17.5% ABV



## GENERAL INFORMATION

This young Amontillado from the Delgado Zuleta solera begins its life as a Manzanilla, undergoing biological ageing under a layer of flor yeast before transitioning into a secondary oxidative stage. Made from 100% Palomino grapes, it is aged for approximately 8–9 years in American oak casks using the traditional Criaderas & Solera system. Bottled at 17.5% ABV and available in 75 cl format, this wine elegantly balances freshness and maturity, retaining the bright character of its Manzanilla origins while gaining complexity from oxidative ageing.

## TASTING NOTES

Bright and intense golden in colour, the nose reveals layered aromas of nuts and grains alongside subtle oak and oxidative notes. On the palate it is dry, light, and pleasantly salty, with a soft mid-palate and lingering persistence. Versatile and approachable, it pairs beautifully with white meats, vegetable soups and bisques, oily fish, and a wide range of rice dishes, making it an excellent choice for shared meals and social gatherings.