

Delgado Zuleta Palo Cortado Monteagudo

BODEGA
DELGADO ZULETA
DESDE 1744



Palomino



JEREZ



19% ABV



GENERAL INFORMATION

This exceptional wine from Delgado Zuleta is a rare and highly sought-after expression, combining the aromatic finesse of an Amontillado with the depth and structure of a fine Oloroso. Made from 100% Palomino grapes, it undergoes a brief biological ageing followed by 12–14 years of oxidative ageing in American and French oak casks, using the traditional Criaderas & Solera system. Bottled at 19% ABV in 75 cl, it is a wine of mystery and character, equally suited for contemplative sipping or sharing with friends.

TASTING NOTES

Bright amber in colour, the nose reveals intense nutty aromas—almonds and hazelnuts predominate, with hints of walnut, coffee, and subtle oak. On the palate it is dry, complex, and broad, with a lingering persistence that highlights its elegant balance between Amontillado smoothness and Oloroso richness. Ideal to enjoy on its own, perhaps with a fine cigar, it also pairs beautifully with traditional Spanish cuisine, including hearty stews and cocidos, where its depth and subtle nuances can shine alongside rich, flavorful dishes.