

Mira la Mar Oloroso Sherry Half NV



Region

The Jerez Region is situated in the north-eastern corner of the province of Cádiz, in the extreme south of the Iberian peninsular. Jerez de la Frontera is the largest city in the area and capital of the wine region to which it lends its name, just a few kilometres from Jerez, stands the historic town of El Puerto de Santa María and completing the `Sherry Triangle` is the home of Manzanilla; Sanlúcar de Barrameda.

Producer

Covi Jerez is a co-operative which represents growers from all of the Sherry Triangle. It is committed to respecting the vineyards and wine growers in the Cadiz province. In 2008, Covi Jerez decided to develop its own brand of wines, vinegars and dressings and enter the market to compete as another winery, they then created their high quality range of sherries `Mira la Mar`.

Tasting Notes

Oloroso sherries are made oxidatively with this sherry going through a solera system with an average age of 20 years. A deep tawny colour, the nose is pronounced with notes of dates, walnuts and treacle. Very intense on the palate with a smooth, velvety mouthfeel and flavours of raisins, prunes and walnuts.

Food

Serve with blue and mature cheeses. Serve chilled between 12 and 14 degrees.

Technical Information

Country	Spain
Region	JEREZ
Grape(s)	Palomino (100%)
Type	Fortified
Style	Complex
Oaked Style	Not Set
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Dry	
Alcohol Content	18%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	Yes
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	No



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk