



**González Byass Viña AB
Amontillado**

WHO: González Byass
WHAT: Palomino
WHERE: Jerez, Spain
WHEN: NV

Pale burnt orange color. Medium-high intensity aromas of dried orange peel, walnut, and vanilla. Dry on the palate, medium body, medium-low acidity, and flavors of walnuts, caramel, and diluted citrus; dry medium finish. Serve with roasted chicken and rosemary-garlic potatoes. Recommended. RR

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