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Avreo Dulce Anejo Solera 1954

The NV Avreo Dulce Anejo Solera 1954 is taken from a solera started in 1954, which is fed with Macabeo and Garnacha Blanca, fortified to 20% alcohol with 150 grams of residual sugar. It has a dark amber color, slightly darker than the dry version of it, and the nose has an extra dimension of sweetness added to the aromas of dried nuts, olives, aromatic herbs, sweet spices, curry and varnished wood. The palate is full and unctuous, with perceptible sweetness and a pleasant bitter note at the end of the palate. 5,000 bottles produced per year. Drink now-2028. Luis Gutierrez 211, Wine Advocate. Issue Date 26th Feb 2014



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