

*González Byass*

## Dan Berger's Vintage Experiences

*“Exceptional!”*

*The Weekly Wine Commentary, July 1, 2010*

### **Viña AB, Amontillado Seco NV, Jerez**

*Terrific aroma of Amontillado with faint fino freshness, hints of blanched almond and chalk. Goes perfectly with a Parmigiano-laced Caesar salad--with a bit of the wine splashed on it! A bargain.*

### **Apostoles, Palo Cortado Muy Viejo NV, Jerez**

*Burnt chocolate, cassis and candied orange peel. Complex, mature, with a faint raisin-y finish. Barely off-dry with long, lingering flavors. A dramatic wine.*

### **Del Duque, Amontillado Muy Viejo NV, Jerez**

*Burnt sugar/mocha aroma notes with traces of dried fruit and candied tangerine rind. A heady, bone dry entry, and complex. Works nicely with smoked trout.*

### **Alfonso, Oloroso Seco NV, Jerez**

*Once the leader of the line, now a quality wine with rich roasted hazelnut and caramel notes. Dry, but not austere. Round and richly flavored. Try with crab salad with toasted nuts.*



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