

92



**Del Duque
Amontillado Viejo**

Rich, nutty and serious, with focus and power along with depth. This is a weighty, full-force style of amontillado that tips the scale at 21.5%, which is high. But for heady Sherry, this is excellent stuff.

Toasted pecan, layered viscosity, balancing acids and pecan, walnut and almond flavors make for an intensely smooth ride.

91



**Matusalem Oloroso
Dulce Viejo**

Exotic aromas of fig pudding, prune and cocoa bean aren't just soft and sweet; there's edge and angle to this wine, with plenty of acidity at the core along with coffee and chocolate. If there's a fault here, it's that the acidity sweeps away the fruity sweetness, leaving some hollowness on the finish.

90



Alfonso Oloroso Seco

Tilts towards sweet on the nose, where maple, molasses, pecan and baked fruit aromas hold court. The palate is layered and lively, with a nice blend of pit fruits, toast, nuts and butter. Long and elegant on the finish, it's highly drinkable and enjoyable within the oloroso class.

89



**Solera 1847 Oloroso
Dulce**

Cocoa and cinnamon appear on the nose, flavor profile and finish. There's also a fair amount of prune, fig and date fruits on this not-too-heavy sweet oloroso. Mixes syrupy qualities with higher acid zestiness, and overall it's easy to enjoy and not overly complicated.