



Andalucia, Spain

Bodegas Pérez Barquero started in 1905 and has its vineyards in the Sierra de Montilla, on albariza soils. They were using tinajas, huge concrete vessels for the fermentation of their base wines, but nowadays these have been replaced with temperature-controlled inox deposits. The maturation is done under a layer of flor in the system of soleras and criaderas, like in Jerez.

Pérez Barquero generous wines acquire the magnificent properties that distinguish them not only by the fineness of the vines, the richness of the grape and the unique climate of Andalucia, but also by a natural process of maturing.

Pérez Barquero Solera 1905 Amontillado Fundacional NV (individual wooden case)



Grape(s): 100% Pedro Ximénez

Style: Dry, Non-fortified

Wine Advocate 99 :“One of the oldest wines from the winery and on earth, the NV 1905 Amontillado Solera Fundacional is a non-vintage wine, and the year on the label refers to when the solera was initiated. Having said that, the average age of the wine is extremely high as the saca of wine from those soleras (saca means to take out, and is the word used for when some wine is taken from the solera and bottled) is extremely rare. The wine is believed to average 80 years of age, which means an extreme concentration of aromas, flavors and all other components. Dark amber color with a piercing, intense nose of noble wood, sea breeze, iodine, and hazelnuts, it is very detailed, pure, focused, sharp, salty, and on the verge of being painfully intense. With lively acidity, great concentration, and an eternal aftertaste, this is as unique and as good as Amontillado gets. Drink 2013-2030”

\$3,600 /btl [BUY NOW](#)

All are in 750ml unless specified. For order and enquiries, please contact us at **3154 9570** or Wechat/Whatsapp at

6481 0000 or email to info@wineworld.com.hk. Please go to www.wineworld.com.hk for our full wine list.

Pérez Barquero	Vintage	WA	Special
Gran Barquero Fino	NV	92	\$140
Gran Barquero Oloroso	NV	92	\$215
Gran Barquero Amontillado	NV	95	\$250
La Cañada Pedro Ximénez	NV	94	\$530
Solera 1955 Oloroso Cincuentenario	NV	95	\$1,620
Solera 1955 Amontillado Cincuentenario	NV	97	\$1,620
Solera 1955 Palo Cortado Cincuentenario	NV	95	\$1,620
Solera 1905 Oloroso Fundacional	NV	97	\$2,780
Solera 1905 Amontillado Fundacional	NV	99	\$3,600
Solera 1905 Pedro Ximénez Fundacional	NV	98	\$3,600
Marlotti Vermouth Rosso (1L)	NV	-	\$125
Brigadier Brandy Reserve Spéciale VSOP 5 Years Old	NV	-	\$185
Monte Cristo Brandy Gran Reserva 25 Years Old	NV	-	\$1,480
Monte Cristo Brandy Gran Reserva 50 Years Old	NV	-	\$2,630
Calanes Triple Sec Extra Dry (1 L)	NV	-	\$180

Pérez Barquero Gran Barquero Fino NV



Wine Advocate 92: “The NV Fino Gran Barquero is aged 8-10 years under flor, pushing the limits of biological aging, which gives it a different profile: It is a big step up in quality, but it would probably be better with less filtration. It has a fresh, flowery nose hinting at some citric and even tropical fruits intermixed with the dry hay, straw, yeasty and chalky notes. It has the profile of a serious, first-class Fino that shows in a clean, pungent, balanced palate, with incisive flavors, supple and long. A good-value, great Fino that could develop some more complexity in bottle. Drink 2013-2016.”

Grape(s): 100% Pedro Ximénez

Style: Dry, Fortified Solera

\$140 /btl [BUY NOW](#)

Pérez Barquero Gran Barquero Amontillado NV



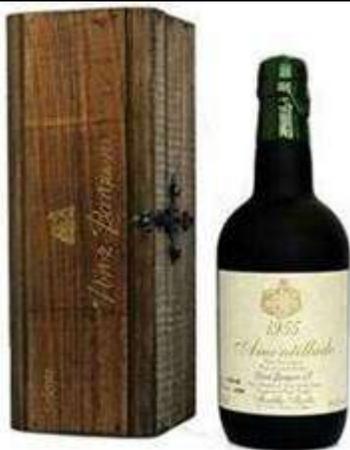
Wine Advocate 95: “The NV Amontillado Gran Barquero is an impressive 25-30 years old. It wears a dark amber robe and a subtle, elegant and focused nose. It’s an Amontillado of finesse, with biological, salty notes and roasted almonds, close to the Fino character. The palate shows a medium-bodied wine of a velvety texture, fine acidity and clean, focused flavors, It represents superb value for the quality it delivers. Drink 2013-2019.”

Grape(s): 100% Pedro Ximénez

\$250 /btl [BUY NOW](#)

Style: Dry, Non-fortified Solera

Pérez Barquero Solera 1955 Amontillado Cincuentenario NV (individual wooden case)



Wine Advocate 97: “The new range of very old wines, between the Gran Barquero/La Cañada range (25/30 years) and the Soleras Fundacionales (80/90 years), is released with the brand of the winery's 50th birth year; as such, it is called NV 1955 Amontillado Solera Cincuentenario, but they are not wines from 1955 - which is rather confusing. It is a 'solera' of blended vintages and therefore a non-vintage wine averaging perhaps 40-50 years of age. In any case, this is an extraordinary old Amontillado, with great balance between old age and elegance, making it very feminine (yeah, you can kill me now!), perfumed and subtle. The palate is very intense, deeply saline and long, tasty and elegant, with superb balance. They have taken 200 bottles in November 2015 and plan to do a further four sacas of approximately the same volume, and the front labels have both the information about the saca and the bottle number.”

Grape(s): 100% Pedro Ximénez

\$1,620 /btl [BUY NOW](#)

Style: Dry, Non-fortified Solera

Pérez Barquero Solera 1955 Amontillado Cincuentenario NV (individual wooden case)



Wine Advocate 98: "From the oldest soleras of the house, the NV 1905 Pedro Ximenez Solera Fundacional, could average around 80 years old. Pitch black, dense and almost solid, the fragrant aromatics offer scents of burnt sugar, toffee, petrol, bitter orange marmalade, and balsamic (mint). Very complex, velvety, and harmonious, with a long and balanced finish, this is one of the best PXs of Andalucia, and therefore among the greatest sweet wines in the world. Drink 2013-2030."

Grape(s): 100% Pedro Ximénez

\$3,600 /btl [BUY NOW](#)

Style: Dry, Non-fortified Solera

Pérez Barquero Monte Cristo Brandy Gran Reserva 25 / 50 Years Old

(individual wooden case)



Winemaking: Oxidative breeding in American oak boots for more than 25 / 50 years

Appearance: Old gold color with amber shades. Bright and transparent.

Aroma: Intense toasted wood and Vanilla.

Palate: Dry and compensated with a subsequent evolution that rounds it.

Serving Temperature: Ambient or ice service.

Food Pairing: Gastronomy For the dessert.

Type: Brandy Gran Reserva

Alcohol: 40%

25 years old: **\$1,480 /btl** [BUY NOW](#)

50 years old: **\$2,630 /btl** [BUY NOW](#)

Stock is limited. Payment within 2 days to secure the wine order. Free delivery for order > \$3,000. For orders below \$3,000, can arrange pick up at shop in Western District– located 4 minutes away from Sai Ying Pun MTR station. Promotion offer last until 20 June, 2017.

Free delivery for order > \$3,000

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1/F, Le Pinnacle, Block 3, Connaught Garden, 155 Connaught Road West, Western District



Regards,

Wineworld Team

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