



Garvey

Manzanilla Juncal - Sherry

Wine with D.O. Sanlúcar de Barrameda made from 100% Palomino grapes and aged in American oak casks under velo de flor. It belongs to Garvey's range of sherries.
15% ABV

Organoleptic characteristics

- **Colour:** Pale golden colour.
- **Aroma:** Soft, aromatic and delicate.
- **Taste:** Very dry, fresh and delicate wine, with marine notes.

Our recommendation

- **Consumption moment:** ideal for appetizers, as an accompaniment to tapas or simply on its own.
- **Serving temperature:** serve cold (between 6°C-8°C).
- **Recommended preservation:** keep the bottle in a cool place and in vertical position. Once opened, keep in the fridge.
- **Pairing:** perfect with fish and shellfish and all types of seafood. It also combines harmoniously with foods that have certain saline touches (sausages, salted meats), as well as with dishes containing vinegar (salads, marinades or cold soups).
- **Best enjoyed:** a large traditional wine glass or a glass of white wine.
- **Recommendation:** once the bottle is opened, consume preferably within 1 month.