

Bodegas Barón Amontillado 'Micaela'

Grape Variety: Palomino Fino

Region: Jerez

Aging: 5 years in solera

Nose & Palate: Notes of praline chocolate box, toasted caramel, almond, and natural, oceanside woods.

Pairing Suggestions: Cured meats, nuts, grilled vegetables, white or game meats.

Bodegas Baron is a traditional family winery rooted in a sherry tradition of almost 400 years with its original cellar dating back to 1631.



www.regalwine.com

[@bodegasbaron](https://www.instagram.com/bodegasbaron)

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