

F. PAUL PACULT'S

# SPIRIT JOURNAL

THE QUARTERLY INDEPENDENT GUIDE TO DISTILLED SPIRITS, BEERS AND WINES

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## Pedro Romero Medium Dry Amontillado Medium Sherry

**\*\*\* / Recommended**

Dark amber / saffron color with impeccable clarity. Offers a distant buttery quality that's as near to being toasty as anything – it's a hard call because of the nuanced character of the early aroma; is slightly more animated after more time in the glass, emitting timid aromas of bread dough and old leather. Entry is touched by a pleasing hint of sweetness, almost prune-like; midpalate is alluringly raisiny, nutty, and fig-like. Finishes on a pleasantly sweet and ripe fruit note that elevates it to Three Star status.

June, 2009

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