



Reviews & Accolades

DRY OLOROSO DON NUNO

INTERNATIONAL WINE & SPIRITS COMPETITION

May 2017

Gold Medal

Deep amber shading to gold. Roast chestnuts, dates, dark chocolate, glaze citrus peel and treacle notes on the nose. In the mouth this is dry, but with beguiling hints of sweetness. Lovely roundness in the mouth and still the complexity continues to develop and lingers on the beautiful expressive finish.

GLOBE AND MAIL

Beppi Crosariol, January 2015

94 Points

It's silky and aromatic, suggesting caramel, liqueured roasted nuts and juiced dates, figs and apricots (assuming one could juice dried fruit), along with a yeasty, aromatic quality that wakes up the nostrils like a bakery located next to a diesel gas station. And there's even a lovely salty tang running

INTERNATIONAL WINE CHALLENGE

May 2017

Silver Medal

Nutty, rich, warm, intense with hints of quince and dried fruit. Cream, full texture and long savoury finish.

DECANTER WORLD WINE AWARDS

July 2016

Silver Medal & 90 Points

Focused and fragrant on the nose, with inviting layers of lapsang souchong tea, clove and rich, sweet

INTERNATIONAL WINE CHALLENGE

2015

Silver Medal

Youthful in character. Really well balanced. Nice salty tang to the finish. Nutty and complex.

INTERNATIONAL WINE & SPIRIT COMPETITION

June 2015

Silver Outstanding Medal

Broad, opulent expressive and complex on the nose with soft delicate character, which opens up with some air. Dry focused and multi structured on the palate with a perfect poise and fresh persistence.

INTERNATIONAL WINE CHALLENGE

2015

Silver Medal

Gorgeous colour and sheen, dry, with caramel and cashew tones. Full bodied with rich, soft finish.

WINE SPECTATOR

James Molesworth, August 2014

91 Points

This Sherry has a succulent edge, with date and ganache hints weaving around dry notes of walnut, buckwheat and poppy seed. The long, smoky finish lets the walnut edge play out, ending on the drier side of the spectrum. Drink now.

WINE ADVOCATE

Robert Parker, August 2012

94 Points

If you are looking for a dry sherry made in a slightly more oxidized style, the nonvintage Dry Oloroso Don Nuno Solera Reserva is your choice. Again, a nuttiness (in this case, walnuts) intermixed with a hint of Chinese black tea combine with salty, caramelized flavors make for a delicious glass of sherry.