

$\frac{\text{ACOHO}}{15\% \text{ Vol.}}$

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acarena

Santúcar de Barrameda

DESDE 1913

Aged in American oak casks in the traditional "Solera y Criaderas" system in the cool, humid and salty air of Sanlúcar de Barrameda, a fishing town on the estuary of the Guadalquivir river.

Tasting Notes

Pale straw in colour with a delicate acidity and aromas that remind of the sea breeze. Bone dry, fresh and crisp, with green apple and sea salt hints.

Pairing

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Serve chilled, between 6-7°C. Perfect with fresh seafood (especially oysters), fish dishes, sushi, sashimi and a wide range of "tapas". Amazing when paired with ibérico ham.



