

PAVON

Alcohol

15% Vol.

Ageing

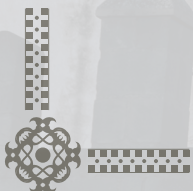
The mild weather all year round in El Puerto de Santa María has a crucial influence. The flor grows in ideal environmental conditions, fed by the fresh sea breeze. Aged in American oak casks in the traditional "Solera y Criaderas" system in the cool, humid and salty air of the port town of El Puerto de Santa María.

Tasting Notes

A classic Fino from El Puerto. Pale straw in colour and very yeasty on the nose. Dry, fresh and crisp. Well balanced and elegant on the palate.

Pairing

Serve chilled, between 7-9°C . An excellent apéritif or accompaniment to "tapas" such as ham, almonds and cheese, but try also with seafood, sushi and sashimi.



Caballero
desde 1830

