



## 3 EN RAMA

### FINO DE JEREZ

#### VARIETY

100% Palomino.

#### AGING

Jerez de la Frontera has an **important influence** in the development of the finos from this area. Its long, hot summers and mild but wet winters provide a more **rounded and fuller style of wine**. This fino, aged under "Flor" in American oak casks for **4 years**, was selected for its **finesse** and bottled without **any additional treatment**.

#### BATCH

Bottled in **Spring 2022**.

#### TASTING NOTES

Intense **golden color** with amber reflections. **Pungent** and intense on the nose. Yeast, **white bread, chalk** and **butter** nuances. Structured, classy and **salty** on the palate, with a mineral and **nutty** aftertaste.

#### TO SERVE

Enjoy Fino de Jerez en Rama chilled (**7-9°C / 44-48°F**) and try it with **Iberian ham** or **steak tartar**.

Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
15.5%	0.9856	3.17	0.17	4.5	0.04	4 years