



3 EN RAMA

FINO DEL PUERTO

VARIETY

100% Palomino.

AGING

The coastal town of **El Puerto de Santa María** enjoys mild weather all year round. This has a crucial influence on finos aged therein since the flor grows in ideal environmental conditions. This fino, selected for its **tipicity** and **genuineness**, is aged under “flor” in American oak casks for **5 years** and bottled **without any treatment**.

BATCH

Bottled in **Spring 2022**.

TASTING NOTES

Intense yellow color with **golden hues**. Very pungent and lively with notes reminiscent of the **Atlantic breeze**, roasted almonds, and **hay**. **Bone dry** and briny on the palate. Long and **bitter aftertaste**, characteristic of the classic fino from El Puerto.

TO SERVE

Enjoy Fino del Puerto en Rama chilled (**7-9°C / 44-48°F**) and try it with **salmon sashimi** or **red tuna tartar**.

Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
15%	0.9857	3.17	0.16	4.5	0.04	5 years