



3 EN RAMA

MANZANILLA DE SANLÚCAR

VARIETY

100% Palomino.

AGING

Sanlúcar de Barrameda sits on the estuary of the **Guadalquivir river** with Atlantic breezes coming off the ocean. Its microclimate impregnates the yeasts growing on the surface of the manzanilla with a rare sea salt character. Selected for its **delicacy**, this Manzanilla is aged under "Flor" in American oak casks for **5 years** and bottled **without any treatment**.

BATCH

Bottled in **Spring 2022**.

TASTING NOTES

Lemon **yellow color** with golden reflections. Fresh, **briny** and pungent on the nose. Notes of **chamomile**, fennel and **roasted almonds** are laced with subtle, delicate **soy** and **herbaceous** nuances. **Light** and crisp on the palate, showing a **bitter** and nutty aftertaste.

TO SERVE

Enjoy Manzanilla de Sanlúcar en Rama chilled (**7-9°C / 44-48°F**) and try it with **oysters** or **seabass ceviche**.

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| Alcohol 15% | Density 0.9857 | pH 3.31 | Volatile Acidity 0.17 | Total Acidity 4.1 | Residual Sugar 0.02 | Average Age 5 years |
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