



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 2023**.

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 15%	Residual Sugar 0.04	Average Age 5 years	Very Dry ● ● ● ● ● ●
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