



### 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 2023**.

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