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DRY FINO

Known worldwide

Viticulture

The Palomino variety vines are situated 50-70m above sea level in the area referred to as Jerez Superior (Upper Jerez), part of the Jerez Denomination of Origin. The easterly and westerly winds create a climate that ranges from hot to humid, helping the grapes ripen. The structure of the albariza soil is clay with a high percentage of limestone, meaning that it retains the rainwater very well, vital during the long, hot, dry summers of Jerez.

Vinification

Once the grapes have been picked, de-stemmed and crushed, they are pressed lightly to obtain the free-run juice. Alcoholic fermentation takes place in chilled stainless-steel tanks, after which the wine is classified and fortified to 15.5% abv before being transferred to the Fino soleras where it undergoes biological ageing, caused by the yeasts in the layer of flor that forms. The soleras consist of American oak butts and are part of the Solera and Criadera system that is typical of Jerez.



Recommended serve



5°C

Pair with



Sweet

Dry

Style

Fino

Denomination of Origin:

DO Jerez-Xérès-Sherry

Grape Variety

100% Palomino Fino

Ageing:

Biological ageing in American oak barrels for a minimum of two years

Alcohol: 15% vol

PH: 3, 30

Volatile acidity: 0,4 g/l (volatile acid)

Total acidity: 4 g/l (tartaric acid)

Residual sugar: less than 5 g/l

Contains sulphites

Tasting notes

A golden, straw yellow colour, the wine is very pale and bright, displaying a pungent aroma with notes that call to mind apple, nuts, yeast and bread – a reminder of its biological ageing. Light, fresh, dry and elegant on the palate, the wine is persistent, with a long finish.

Ideal for drinking with cured meats, pickles and nuts, it is also a perfect match for fish of all kinds, seafood and oriental dishes.

