



En Rama



## 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%

Average  
Age  
5 years

Aging place  
Sanlúcar  
El Puerto  Jerez

Very Dry ● ● ● ●