



3 EN RAMA

FINO DE JEREZ

VARIETY

100% Palomino.

SACA 2024

A long and dry summer, coupled with a nonexistent fall featuring minimal rainfall and cold temperatures, has shaped the character of this saca. Also, the dormancy period of the 'flor' has been longer than usual. This fino from Jerez that comprises this seasonal collection is **bolder and more structured**, while still retaining the **pungency and lively personality** that characterizes this wine.

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 gr/l	Average Age 5 years	Very Dry ● ● ● ● ● ●
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