



3 EN RAMA Fino de Jerez

VARIETY

100% Palomino.

SACA 2025

In Jerez, the recent evolution of the “flor” veil showed **moderate but steady development** throughout the winter, allowing the finos to maintain their characteristic **balance between sharp, defined, and structured notes**.

TASTING NOTES

Intense golden color with amber reflections. **Sharp and intense**, with notes of yeast, white bread, chalk, and butter. **Structured, elegant, and saline**—specially selected for its finesse and subtlety.

TO SERVE

Enjoy fino de Jerez en rama chilled (7-9°C/ 44-48°F) and try it with **jamón ibérico** or **steak tartar**.

Alcohol 15.5%	Residual Sugar 0.04 gr/l	Average Age 5 years	Very Dry ● ● ● ● ● ●
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