



3 EN RAMA Fino del Puerto

VARIETY

100% Palomino.

SACA 2025

Winter of 2025 unfolded differently from previous years, particularly in El Puerto, where the yeasts faced certain challenges in their development. Nevertheless, the **abundant rains** in February and March favored the formation of a **strong and vigorous "flor" veil**, enabling optimal biological interaction.

TASTING NOTES

Intense **yellow color** with golden hues. **Very sharp and vibrant**, with notes of toasted almonds, hay, and a hint of Atlantic breeze. **Bone dry and briny**, with a long, bitter aftertaste — characteristic of finos from El Puerto.

TO SERVE

Enjoy fino del Puerto en rama chilled (7-9°C/ 44-48°F) and try it with oysters or red tuna tartar.

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