



3 EN RAMA Manzanilla de Sanlúcar

VARIETY

100% Palomino.

SACA 2025

In Sanlúcar, the climate conditions during winter were less demanding, with **high humidity levels** and a solid presence of Poniente wind, resulting in a **more consistent "flor" veil**, which is reflected in this manzanilla's unique freshness and mouthfeel.

TASTING NOTES

Lemon yellow in color with golden reflections. Fresh, saline, and sharp on the nose. Aromas of **chamomile, fennel, and toasted almonds** are laced with hints of soy and herbal nuances. On the palate, it stands out for its bitter and **nutty aftertaste**.

TO SERVE

Enjoy manzanilla de Sanlúcar en rama chilled (**7-9°C / 44-48°F**) and try it with **salmon sashimi** or **seabass ceviche**.

Alcohol 15%	Residual Sugar 0.04 gr/l	Average Age 5 years	Very Dry ● ● ● ● ● ●
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