



## 3 EN RAMA Fino de Jerez

### VARIETY

100% Palomino.

### SACA 2026

In Jerez, the flor has evolved steadily throughout the winter of 2025, helping to preserve in the finos that distinctive balance between **freshness and sharp, structured notes**

### TASTING NOTES

**Deep golden** in color with amber highlights. Of a more subtle and elegant profile, with notes of **fresh yeast, white bread, chalk and butter**. With greater body and structure, it shows a **complex, saline character**, characteristic of Finos from Jerez.

### 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%	Residual Sugar 0,02 gr/l	Average Age 5 years	Very Dry ● ● ● ● ● ●
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