



3 EN RAMA Fino del Puerto

VARIETY

100% Palomino.

SACA 2026

Winter 2025 unfolded with a wetter and more variable pattern compared to the average of previous years. In El Puerto de Santa María, **the yeasts developed more evenly** thanks to higher ambient humidity and mild temperature conditions. Recurrent rainfall helped **consolidate a balanced and active "flor" veil**, allowing for continuous biological interaction.

TASTING NOTES

Deep yellow in color with golden highlights. Very lively and expressive, with **notes of almonds, hay** and a pronounced iodine character with hints of Atlantic breeze. **Dry and saline**, with a long, elegant finish, true to the style 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%	Residual Sugar 0,02 gr/l	Average Age 5 years	Very Dry ● ● ● ● ● ● ●
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