



3 EN RAMA Manzanilla de Sanlúcar

VARIETY

100% Palomino.

SACA 2026

In Sanlúcar, the winter season — marked by **high humidity and strong maritime influence** — encouraged a more **persistent and uniform veil of flor**, giving the manzanilla greater freshness and impeccable balance.

TASTING NOTES

Lemon-yellow in color with golden highlights. **Fresh, saline**, especially aromatic and pungent. Notes of **chamomile, fennel and almond** intertwine with **hints of honey** and subtle herbal nuances. On the palate it is **dry, balanced and persistent**, with a slightly bitter, almond-tinged finish, accompanied by a gentle hint of **honeyed sweetness**.

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 0,01 gr/l	Average Age 4 years	Very Dry ● ○ ○ ○ ○ ○ ○
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