



## VINTAGE SERIES

## AÑADA 1993

### VARIETY

100% **palomino**. An unusual way of understanding sherry wines through a lesser-known facet of the palomino grape.

### AGING


**Late harvest wine** matured for **more than 30 years** in ex-oloroso sherry casks following a **static, oxidative aging**. The **3.780 bottles** were released in **Spring 2026** when the wine has reached its peak.

### TASTING NOTES

**Deep mahogany** in colour with copper highlights. The nose is intense yet elegant, revealing aromas of **ripe stone fruit** layered with delicate notes of **sweet spice, toasted nuts and fine oak**. Silky and enveloping on the palate, it is beautifully balanced by a vibrant freshness and acidity. Hints of **toasted nuts, vanilla and candied orange peel** unfold into a long, refined and elegant finish.

### TO SERVE

Serve at **10 – 12°C / 50 – 54 °F**. This is a superb wine to accompany foie gras, light desserts, cakes, soft cheeses or nuts.

<p>Alcohol 21.5%</p>	<p>Total age 33 years</p>	<p>Aging location Sanlúcar El Puerto  Jerez</p>	<p>Sweet <span style="display: inline-block; width: 10px; height: 10px; background-color: gray; border-radius: 50%; margin-right: 5px;"></span> <span style="display: inline-block; width: 10px; height: 10px; background-color: gray; border-radius: 50%; margin-right: 5px;"></span> <span style="display: inline-block; width: 10px; height: 10px; background-color: red; border-radius: 50%; margin-right: 5px;"></span> <span style="display: inline-block; width: 10px; height: 10px; background-color: gray; border-radius: 50%;"></span></p>
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