



3 EN RAMA

FINO DE JEREZ

VARIETY

100% Palomino.

AGING

Jerez de la Frontera has an **important influence** in the development of the finos from this area. Its long, hot summers and mild but wet winters provide a more **rounded and fuller style of wine**. This fino, aged under "For" in American oak casks for **4 years**, was selected for its **finesse** and bottled without **any additional treatment**.

BATCH

Spring 2020. Bottled in **May 2020**.

TASTING NOTES

Intense **yellow color** with golden reflections. **Mineral**, herbaceous, and **nutty** hints on the nose, with deep **yeast** and **bread dough** notes too. Slightly **salty** palate, **bone dry** with a delicate finish reminiscent of **raw almonds**.

TO SERVE

Enjoy Fino de Jerez en Rama chilled (**7-9°C / 44-48°F**) and try it with **Iberian ham** or **steak tartar**.

Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
15.5%	0.985	3.16	0.24	4.75	0	4 years