



## 3 EN RAMA

### FINO DEL PUERTO

#### VARIETY

100% Palomino.

#### AGING

The coastal town of **El Puerto de Santa María** enjoys mild weather all year round. This has a crucial influence on finos aged therein since the flor grows in ideal environmental conditions. This fino, selected for its **tipicity** and **genuineness**, is aged under “flor” in American oak casks for **5 years** and bottled **without any treatment**.

#### BATCH

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

#### TASTING NOTES

**Lemon yellow** color with **greenish hues**. Characteristic **briny nose** reminiscent of the **Atlantic breeze**, **tar**, and **salted almonds**. Subtle sourdough too. **Bone dry** and salty on the palate. Very intense and **citric**, with a long and **bitter** aftertaste.

#### TO SERVE

Enjoy Fino del Puerto en Rama chilled (**7-9°C / 44-48°F**) and try it with **salmon sashimi** or **red tuna tartar**.

Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
15.5%	0.9856	3.12	0.18	4.72	0	5 years