



3 EN RAMA

MANZANILLA DE SANLÚCAR

VARIETY

100% Palomino.

AGING

Sanlúcar de Barrameda sits on the estuary of the **Guadalquivir river** with Atlantic breezes coming off the ocean. Its microclimate impregnates the yeasts growing on the surface of the Manzanilla with a rare sea salt character. Selected for its **delicacy**, this Manzanilla is aged under "For" in American oak casks for **5 years** and bottled **without any treatment**.

BATCH

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

TASTING NOTES

Intense **yellow color** with golden hues. Notes of **hay**, **soy**, **roasted sesame seeds** and **dehydrated chamomile**. **Bone dry**, **briny**, and crisp on the palate, showing a **slightly bitter** and herbaceous aftertaste.

TO SERVE

Enjoy Manzanilla de Sanlúcar en Rama chilled (**7-9°C / 44-48°F**) and try it with **oysters** or **seabass ceviche**.

Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
15.5%	0.9854	3.36	0.24	4.23	0	5 years