



En Rama



## 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

Bottled in **Spring 2023**.

### TASTING NOTES

**Intense yellow** color with **golden hues**. Very pungent and lively with notes reminiscent of the **Atlantic breeze**, roasted almonds, and **hay**. **Bone dry** and briny on the palate. Long and **bitter aftertaste**, characteristic of the classic fino from El Puerto.

### 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  
15%

Average  
Age  
5 years

Aging place  
Sanlúcar  
El Puerto  Jerez

Very Dry ● ● ● ●