

Fino Tradición

Fino is our newest release. We have completed just one bottling in May 2013 and another one to come in October 2013. We bottled 1500 bottles in each “saca”, but looking for an increase in capacity for this year to 6.000 bottles. We have been ageing fino for several years as we use this wine to refresh our younger criaderas of the amontillado. Kept under “flor” until is bottled with an average age of 12 years, this fino brings back the old styles of this kind of Jerez wine.

Name: Fino Tradición

Style: Aged Fino “en rama”

Grape variety: Palomino Fino 100%

Alcohol/Volume: 15%

Ageing: Solera y criadera system is American oak barrels

Bottle: Jerezana 75 cl, waxed

Number of bottles: 1/3.000 two “sacas” in 2014, spring and autumn

Description:

Not a typical modern style of fino is what we find in Fino Tradición. Yet we still keep the alcohol volume at the minimum allowed, which leads to a more delicate and fine wine, although we can appreciate by its color, nose and palate that we are in front of a big aged white wine from Jerez.

Tasting notes:

Nose: Pungent and powerful with very clear for notes, salt and sea aromas.

Palate: Very powerful old and complex. Saline, with a bitter end. It is low in acidity but very fresh.

Gastronomy: It is unparalleled when combining it with seafood and shellfish. Great with olives, ham or cashew nuts.

Serving Temperature: It is better when not too cold(10-12°), but depending on the season it will be perfect a bit chilled (8-10°), even though it will lose aromas and a little flavour.

Press

Wine Advocate #208, 2013

92/100