

## WINE

FINO C.B.

## VINTAGE

N/V

## ORIGIN

Montilla-Moriles

## VARIETY

100% PEDRO XIMÉNEZ

## VINIFICATION

Produced from the best musts of the Pedro Ximenez grapes, the Fino C.B. is the flagship of Alvear and is omnipresent wherever Andalusians meet together for a jam. A typical product of that special process which takes place in the cask under a veil of yeast is the "crianza en flor". C.B. comes from Carlos Billanueva, the cellar master who in the early XIX century marked the casks containing the best wines with his initials.

## TASTING NOTES

**COLOUR:** Subtle delicate wine with pale straw colour.

**NOSE:** Evocative of the floral tones, this wine presents a delicate almondly salty fresh flavour

**PALATE:** Tangy with a refreshing finish and softness which makes it delightfully easy to drink.

Alcohol (%vol): 15%

Acidity (g/l tartaric acid): 4.5

Sugar (g/l): dry

PH: 3.25

## FOOD PAIRING

Perfect as a chilled aperitif with tapas, snacks, shellfish, fried fish, hors d'oeuvre and salads. Taste it with sushi.

## TEMPERATURE

7-9°C

## PACKAGING

BOTTLE: 75cl (Cod. EAN: 8410487101473)

CASE: 6 Bot. 75 cl (Cod. EAN: 68410487101475)

12 Bot. 75cl (Cod. EAN: 18410487101470)

