

WINE

FINO EN RAMA

VINTAGE

2008

ORIGIN

D.O. Montilla-Moriles

VARIETY

100% PEDRO XIMENEZ

VINIFICATION

"En Rama" means that it is unblended and has not been stabilized and only lightly filtered to enhance its individuality. This is a unique product, the first ever made "single vintage" Fino in modern history.

TASTING NOTES

COLOUR: Bright pale-straw golden colour.

NOSE: Fresh, slightly pungent, somewhat tangy almond like aroma and a touch of fruitiness.

PALATE: Bone dry and quite savoury, this wine presents an elegant style with the typical Montilla grapey character.

Alcohol (%vol): 15%

Acidity (g/l tartaric acid): 4,35

Sugar (g/l): bone dry

FOOD PAIRING

Nice partner for aperitif with tapas, shellfish, fish, cured meats, snacks, hors d'oeuvre and salads. The ultimate partner for Mediterranean and Japanese food.

TEMPERATURE

8°-10°

PACKAGING

BOTTLE: 50cl (Cod. EAN: 8401048712874)

CASE: 6 Bottles (Cod. EAN: 68410487128786)

