

Fino

PUERTO FINO



GRAPE VARIETY

Palomino Fino.

AGEING

Aged in American oak casks in the traditional Solera system in the cool, humid salty air of the port town of El Puerto de Santa María.

PRESENTATION

Exclusive Lustau bottle, 75cl. or 37.5cl.

TASTING NOTES

With a pale straw colour, this very dry, light and smooth Fino is laced with hints of the sea and profound “flor” aromas on the nose. Very fresh, with a slight taste of tangy yeast.

TO SERVE

Serve between 7-9°C in a white wine glass. Keep in the refrigerator but consume within a few days for optimum freshness. An excellent apéritif or accompaniment to “tapas” such as ham, almonds and cheese, but try also with seafood, sushi and sashimi.

91 points Parker

Silver Outstanding Medal at the IWSC 2014

Silver Medal at the Decanter World Wine Awards 2014

Alcohol	Densidad	pH	Acidez volátil	Acidez total	Azúcar residual
15	0,9848	3,03	0,16	4,28	1