



## 3 EN RAMA

### FINO DEL PUERTO

#### VARIETY

100% Palomino.

#### SACA 2024

A **long and dry summer**, coupled with a **nonexistent fall** featuring minimal rainfall and cold temperatures, has shaped the character of this saca. Also, the **dormancy period** of the 'flor' has been longer than usual. This fino from El Puerto that comprises this seasonal collection is **bolder and more structured**, while still retaining the **pungency and lively personality** that characterizes this wine.

#### 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%	Residual Sugar 0.04 gr/l	Average Age 5 years	Very Dry ● ○ ○ ○ ○ ○ ○
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