



3 EN RAMA

MANZANILLA DE SANLÚCAR

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. The wines that comprise this seasonal collection are **bolder and more structured**, while still retaining the **pungency and lively personality** that have characterized this trio for more than a decade.

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 manzanilla de Sanlúcar en rama chilled (**7-9°C / 44-48°F**) and try it with **oysters** or **seabass ceviche**.

Alcohol 15%	Residual Sugar 0.04 gr/l	Average Age 5 years	Very Dry ● ○ ○ ○ ○ ○ ○
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