

Fino Solera 13



Description

Type: Dry Fino.

Variety and origin: 100% Pedro Ximénez, from the superior quality area of Montilla-Moriles Appellation of Origin (Sierra de Montilla and Moriles Altos).

Production: Selection of "yema" (free running) must, natural fermentation at controlled temperature and without adding alcohol.

Ageing: Biological aging under a film of "flor" (yeast). Criaderas & Solera system, for a period of 2 years minimum, in American oak casks.

Tasting notes

Appearance: Bright and clear. Pale yellow colour.

Aroma: Clean. Harmonic union of ageing and varietal remembrances. Nuts.

Taste: Light. Dry. Slightly bitter. Agreeable retro nasality.

Chemical analysis

Residual sugar (glucose) : $\leq 2,50$ g/l.

Alcohol: 15% Vol.

Fixed acidity (tartaric acid): $4,40 \pm 0,50$ g/l.

Volatile acidity (acetic acid): $\leq 0,60$ g/l.

Food pairing

Ideal aperitif either alone or with "tapas", shellfish and hors d'oeuvres. Served very cold, at 6-8°C.

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