

Fino Inocente 750 cc.



Warehouse: Valdespino

D.O.: D.O. Jerez y Manzanilla-Sanlúcar de Barrameda

Country: Spain

Alcohol by volume: 15.00°

Varietals: 100% variedad Palomino Fino.

Allergens: Soleras and criaderas. Contains Sulfites

Format: 750 cc.

Serving temperature: 8*-10*

Tasting Notes

Color: pale golden straw.

Nose: very refined and pronounced with distinct aromas of biological aging.

Mouth: Light on entry, opening out beautifully with an intense flavour, freshness and persistence.

Pairing: We recommend Inocente as an aperitif and to accompany all kinds of tapas, soups, fish and shellfish..

Observations

Inocente is a classic Jerez Fino made by the most traditional method, that of the criaderas and solera system. The grape juice, which comes from a single vineyard called Inocente among the firm's holdings in the famous Pago Macharnudo, is fermented in butts made from American oak and is aged under a veil of flor yeasts for over eight years. The result is a highly complex Fino, one of the very best in Jerez.