



SANDEMAN SHERRY FINO

TYPE: Fortified **CATEGORY:** Fino **COLOUR:** White **TONE:** Straw

DESIGNATION OF ORIGIN: DO Jerez-Xérès-Sherry **REGION:** Jerez

COUNTRY OF ORIGIN: Spain

THE WINE

Sandeman Sherry Fino is a young Fino, aged in a Solera of small casks for a minimum of three years. The wine matures in a Solera, under «flor» (a veil of yeast) to become a pale straw yellow colour, with shades of green and gold.

TASTING NOTES

Pale straw yellow in colour, with shades of green and gold, Sandeman Sherry Fino is light, fruity and delicate on the palate with a fresh, dry finish.

VARIETIES: Palomino Fino

STORE

Should be stored standing, avoid intense light and maintain a constant temperature of 10°C-20°C.

SERVE

Sandeman Sherry Fino is ready to drink and does not require decanting. Serve chilled, between 6°C-8°C. Once open Sandeman Sherry Fino will remain fresh for up to 1 week.

ENJOY

A perfect accompaniment to seafood, oriental cuisine, or sushi, Sandeman Sherry Fino is a good match to salty appetisers and perfect as an aperitif.

TECHNICAL DETAILS

Alcohol: 15% | Total Acidity: 4,5 g/L (tartaric acid) | Sugar: n.a | pH: 3,3

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 11,9 g | Sugars: 0 g | Energetic Value: 363,9 kJ/87 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

ALLERGENS:

Contains sulfites

BOTTLER:

Bottled in origin for Sandeman Jerez, S.L., Jerez de la Frontera, Spain by R.E. 0202, CA, Spain

