



OSBORNE

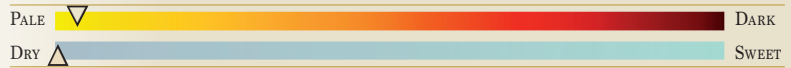
FINO

CHARACTER

"The "Solera" in its most elegant expression, wines that embody the spirit of the South of Spain; From the sheer intensity and penetrating pale color of the Fino to the profound complexity of the dark mahogany Olorosos".

- **ORIGIN:** D.O. Jerez-Xerès-Sherry. Located in Andalucía, South of Spain.
- **BLEND:** A selection of the finest Palomino grapes from the best Pagos of the Sherry Triangle.

CRAFTING & AGING



The Palomino grapes are gently harvested by hand and carried in small boxes to avoid damages to the grapes. Then, they are softly pressed, followed by fermentation at a controlled temperature of 24°C/75°F.

Once the wine achieves 11%-12% vol., wine spirit is added up to 15% vol. The fortified wine is then transferred to 500 litre American oak casks, where ages for 3,5 years average through the unique system of Soleras.

Thanks to a perfect combination of humidity and temperature in our winery, a layer of yeasts develops covering the wine surface, *Flor*. This unique, natural process keeps de the wine freshness, avoiding oxidation, and gives its marvellous and distinctive flavours.

SENSORY ENJOYMENT

CRISP & DRY

- **LOOK:** Amazingly brilliant showing a pale yellow color.
- **AROMAS & FLAVOURS:** Clean and sharp, displays fresh green apple aromas mingled with enticing almond notes. Very nice salty nuances that evokes the sea. Sheer class with a dry palate.

SERVING & GASTRONOMY

Serve it chilled or very chilled. Ideal as an aperitif together with tapas, such as Manchego cheese, olives and salted almonds. Excellent with iberico ham and all kind of shellfish and seafood.

Go ahead and try it in a Bloody Mary cocktail recipe instead of vodka, or mixed a long drink in a glass with ice soda and mint leaves for a truly refreshing drink.



SINCE 1772

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www.osborne.es