



SANDEMAN SHERRY DON FINO SUPERIOR FINO

TYPE: Fortified **CATEGORY:** Fino **COLOUR:** White **STONE:** Greenish gold

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

COUNTRY OF ORIGIN: Spain

THE WINE

Sandeman Sherry Don Fino Superior Fino, a premium Fino Sherry, is a delicate and dry white wine. Produced from Palomino grape grown in Sandeman's own vineyards located in the best areas of the Jerez demarcated region, the wine matures in a Solera, under «flor» (a veil of yeast) for a minimum of five years.

TASTING NOTES

Pale straw yellow colour, with shades of green and gold. Bright and clear with an aromatic, very pungent aroma, the influence of maturing under «flor». Light, fresh and delicate on the palate with a crisp, dry finish.

STORE

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

SERVE

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

ENJOY

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

TECHNICAL DETAILS

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

