

Fino Los Amigos



Description

Type: Dry Fino.

Variety and origin: 100% Pedro Ximénez, from the superior quality area of Montilla-Moriles Designation 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 & Soleras system, for a period of 3-4 years, in American oak casks.

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.

Tasting notes

Appearance: clear. Bright. Pale yellow colour.

Aroma: Pleasantly pungent. Memories of wood and nuts (almonds)

Taste: Light. Dry. Slightly bitter. Wood aftertaste and nuts retronasal.

Food pairing

Ideal aperitif either alone or with seafood, tapas and appetizers. Perfect pairing with fried fish and "paella". Serve cold, at 8°C.

89 Parker · 86 Peñín

Other mentions

Baco del Descubrimiento, Sevilla 1986 – Spanish Wine Tasters Union