

## Albariza Fino

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Jerez in southern Spain is home to the light-colored Albariza soil optimal for growing Palomino grapes and producing the most highly renowned wines in the world. The sherries in the Albariza portfolio originate from this rare terroir. There are two important benefits to the grapes; the impressive high water-retention property nourishes the vines during intensely hot dry summers and its reflective nature created by high chalk content aids in photosynthesis. The celebrated soil of Chablis and Champagne has similar characteristics.

After harvest, the grapes are fermented and aged in a fractional blending system, called Solera, yielding wines with depth and complexity. While most producers fortify with bulk spirit made in La Mancha from Airén, the sherries in this portfolio utilize Palomino grape distillate from estate vineyards located in Jerez which integrates seamlessly with the base wine. The experienced and accoladed winemaking team is led by Eduardo Ojeda Cebrian who produces the only sherry in Grandes Pagos de España.

**WHAT MAKES THIS WINE UNIQUE?:** The grapes are from Macharnudo and Lomo Pardo Pagos, two estate vineyards comprised predominately of Albariza soil. The base wine is fortified up to 15% alcohol with distillate from estate grown Palomino and aged in ambient conditions to allow development of the "velo de flor". The natural protection of the yeast prevents the oxidation of the wine throughout its ageing giving it very special organoleptic characteristics.

**GRAPE:** 100% Palomino.

**PAIRING SUGGESTIONS:** Serve chilled in a white wine glass as an ideal aperitif with garlic shrimp, oysters on the half shell, boquerones, Caesar salad, Jamon Iberico and Manchego.

**TASTING NOTES** Green apple, Baby's breath, green olive with slight sourdough note on the nose with toasted almond, preserved lemon peel and saline finish.

