

SHERRY ROMATE Fino

Country:	Spain
Region:	Andalusie
Appellation:	Sherry
Grapes:	100 % Palomino Fino
Matering:	36
Alcohol degree:	15 %
Serve with:	aperitif, cheeses, crustacean, ham
Description:	This dry Sherry matures in American oak barrels (botas) during 3 years. The barrels are filled in for 5/6. The other 1/6 is necessary for the development of the wine. The Sherry Fino distinguishes itself by its biologic maturation under flour, this is a hard layer which covers the whole surface of the wine and protects it from oxidation. After 3 years, the Sherry Romate is still fresh with its own characteristics, typical aroma and taste.

