

FINO PEMARTIN

This wine has its origins in the 'criaderas' of the old Bodegas José Pemartín & Cia. dating back to 1810. Must from Palomino grapes is supplemented with alcohol up to 15° (FORCED) and then aged biologically, under a velum produced by yeast, the so-called 'flor', in American oak casks under the 'Soleras y Criaderas' system. Soft gold toned, sharp but delicate nutty aroma, dry and light in taste.



Wine class: Generous wine

Wine type: Jerez Fino

Grape: Palomino Fino

Soil: Albariza soil, Jerez Superior.

Aging: Biologic, under a velum produced by yeast, the so-called 'flor'

Age: More than 3 years, under the 'Soleras y Criaderas' system.

Wood: 500 liter American oak casks

Alcohol volume: 15%

Total acidity in tartaric acid g/l: 3,80 g/l

Volatile acidity in acetic acid g/l: 0,25 g/l.

Reducing Sugars g/l: 1 g/l.

Color: Soft gold

Nose: Sharp, fruity.

Taste: A sharp, delicate bouquet slightly reminiscent of almonds with a hint of fresh dough and wild herbs. Light, dry and delicate on the palate leaving a pleasant, fresh aftertaste of almonds.

Temperature: Serve at 7° C. approx.

Foodpairing: Appetizers, soups, seafood, white fish or soft cheese.



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