



# FINO INOCENTE



**GRAPE VARIETAL:** Palomino fino.

**VINEYARD:** Single vineyard from our estate “Macharnudo Alto”. 50 year old vines.

**SOIL:** Albariza, chalky white colour, high in calcium carbonate.

**PRODUCTION:** Hand harvested. Fermentation in American oak casks.

**TYPE OF AGEING:** Biological (under veil of yeast - Flor)

**SOLERA STRUCTURE:** 10 Criaderas + 1 Solera

**BATCHES PER YEAR:** 2 => Autumn & Spring

**AVERAGE AGE:** 10 years

**ALCOHOL:** 15 % vol.

**TOTAL ACIDITY:** 3,5 g/l Tartaric Acid

**RESIDUAL SUGAR** <1 g/l

**TASTING:** Yellow straw colour, with golden hues. Pungent, delicate and complex, with roasted almonds. Delicate but round (buttery) palate, with complex character and firm structure. It has a long, mineral aftertaste.

**ENJOYING:** Serve in a white wine glass well chilled (10°C) as aperitif or accompanying seafood (shrimps, oysters, clams, grilled fish, etc), smoked salmon or Japanese cuisine. As oppose to other commercial Finos, Inocente will experiment a delicious evolution in bottle gaining in colour and intense aromas, with great depth and complexity in the palate.

