



FINO CAMBORIO

Grape: 100% Palomino Fino grown on “albariza” soil in Pagos de Añina y Macharnudo in Jerez de la Frontera.

Development and ageing: 3 barrel “criadera” system

Average age: 9-10 años

“Sacas”: Once a year

Bodega: Jerez de la Frontera, Calle San Francisco Javier, 6-8.

Tasting notes: Golden in colour, very dry and intense with hints of almond and toast, with a very long finish.

Very old fino made in “almacenista” style, retaining the lateral “criadera & solera” system. Less dynamic than the manzanillas to retain the depth and power of the character encountered in old artisan finos.