

Bella Luna

Fino Half



WHITE
FORTIFIED WINE

SPAIN

JEREZ

TASTING NOTE

Fino is the lightest style of sherry, yet nonetheless perfumed and full of flavour: fresh bread, almonds and Andalusian orange blossom.

VINIFICATION

The Palomino grapes are hand-harvested from 40 year old vines in late August. The must comes from the gentle 1st pressing and is fermented to dryness before fortification. The wine is then aged under a layer of flor in the traditional solera system, preventing any oxidation, for an average of 4 years.

FOOD MATCHING

Nuts, olives, shellfish (crab, cockles, langoustines), cured meats, sushi, garlicky snails, baked fish, clams in a white wine sauce...

SIZE	37.5cl
VINTAGE	NV
ABV	15%
GRAPE VARIETIES	Palomino (100%)
CLOSURE	Screw cap
SKU CODE	A11406NV
EXPRESSION	Fortified
COUNTRY	Spain
REGION	Jerez
ALLERGENS	Sulphur
CLOSURE	Screw cap
TOTAL ACIDITY	4.5g/l Tartaric
RESIDUAL SUGAR	1.5g/l
SKU	A11406NV