

Desde  1896

La Ina

FINO

A UNIQUE CHARACTER

La Ina is an amazing Fino whose Solera was founded in 1919. Fame as one of the most aromatic and intense of all Finos. Aged in American oak casks for 5 years using the traditional "Solera y Criaderas" system in Jerez de la Frontera.

TASTING NOTES:

Bright pale straw colour. Pungent on the nose with mineral hints. Dry and crispy palate, with a full, round finish.

PAIRINGS:



tapas



rice



fish



salads



seafood



ibérico ham



Average age: 5 years



100% Palomino



6-9 °C

44-48 °F



15% alc. vol.

DRY



Very dry & crispy



JEREZ
GRAN
CLASE



FINENESS AND AUTHENTICITY:
THE ESSENCE OF SHERRY