



# FINO QUINTA

FINO

## CHARACTER

*"One of the most iconic Osborne brands. For more than 50 years, Fino Quinta has brought to people around the world the authentic spirit and flavour of the south of Spain. Pungent, fresh and extremely delicate wine".*

- **ORIGIN:** D.O. Jerez-Xerès-Sherry. Located in Andalucía, South of Spain.
- **BLEND:** A selection of the finest Palomino grapes from the best Pagos of the Sherry Triangle.

## CRAFTING & AGING



The Palomino grapes are gently harvested by hand and carried in small boxes to avoid damages to the grapes. Then, they are softly pressed, followed by fermentation at a controlled temperature of 24°C/75°F.

Once the wine achieves 11%-12% vol., wine spirit is added up to 15% vol. The fortified wine is then transferred to 500 litre American oak casks, where ages for 4,5 years average through the unique system of Soleras.

Thanks to a perfect combination of humidity and temperature in our winery, a layer of yeasts develops covering the wine surface, *Flor*. This unique, natural process keeps de the wine freshness, avoiding oxidation, and gives its marvellous and distinctive flavours.

## SENSORY ENJOYMENT

DRY, FRESH & SLIGHTLY SALTY

- **LOOK:** Surprisingly brilliant shows a pale gold color and green sparkles at the rim.
- **AROMAS & FLAVOURS:** Pungent and very fresh, displays remarkable almond aromas mingled with subtle green apple notes. Extremely dry, has a wonderful salty flavour that evokes the sea of the South of Spain. An extremely unique wine.

## SERVING & GASTRONOMY

Enjoy it always chilled or very chilled. Its elegance and harmony come into their own when accompanied with iberico ham. Perfect with seafood and shellfish. Awesome with Sushi & Sashimi.



SINCE 1772

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