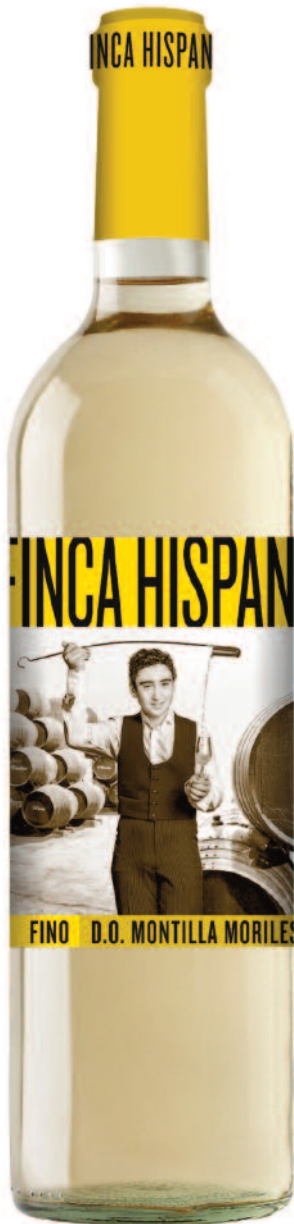


# FINCA HISPANA

**Wines made with passion,  
For people who are passionate about wine.**



## **Finca Hispana Fino, NV DO Montilla Moriles**

**Type of Wine:** Sherry

**Appellation of Origin:** DO Montilla Moriles

**Winery:** La Aurora, Montilla, Cordoba

**Varietal:** 100% Pedro Ximenez. Vines are between 60 and 80 years old.

**Terrain:** The climate in interior of Andalucia is made up of a brutally hot summer, and a somewhat milder winter. The average temperature in December/January is 61° F. The annual rainfall is below 20 inches per year, and the soil conditions can only be described as poor.

**Harvest:** Hand picked and selected twice: initially in the vineyard, with a second selection on receipt at the winery.

**Ageing:** Made using the Solera system, of blending three or more vintages together.

**Bottling:** Bottled on the property.

**Serving Temperature:** Between 41° and 55° F

**Alcohol Content:** 15%

### **About the producer:**

*Jesús Sánchez Jimenez* is known in Spain, as a “venenciador”, and in one un-interrupted move he will serve you a glass of the finest Fino from Spain. This wine, made in the Solera tradition of blending three different vintages of the Pedro Ximenez varietal, is complex and satisfying.

### **Tasting Notes:**

**Color:** Pale straw with touches of gold.

**Nose:** Subtle, with a scent of hot summer hay.

**Palate:** Complex and satisfying; there are numerous layers to experience, but in the end this wine will combine perfectly with nuts, cheese or olives. Serve slightly chilled as an aperitif, sip in the shade, and think of Spain! Salud!

**Format:** 750ml (case of 12 bottles)