

DE LA RIVA - FINO BALBAINA ALTA

Jerez



APPELLATION: Jerez-Xérès-Sherry

BLEND: Palomino Fino

WINEMAKER: n/a

VINEYARD: _____

Grapes for this Fino come from a 3.5 hectare plot in Balbaína Alta in the north of the pago. This area is renowned for producing the most delicate wines for the finest Finos and Manzanillas. The temperatures in Jerez can reach between 30-40 degrees during the summer. La Campanilla vineyard is about 10 km from the coast and thus benefits from a maritime cooling influence. The site has chalky layered albariza soils, vine roots are able to penetrate the planes of the soils which helps them survive the dry summers.

VITICULTURE: _____

Non-certified organic, with respect for the soils and flora. Harvest is by hand in the middle of September, they work in passes over almost two months selecting individual bunches.

WINEMAKING: _____

Base wines are fermented in tank. They then undergo a ten-year biological ageing under flor within a solera system which is topped up once per year. There is only one saca – drawing-off of wine -from the base of the solera each year, which gives the Fino a more pronounced character.

Website: [n/a](#)

Suitable for vegans and vegetarians



TASTING NOTES: _____

Straw yellow with an linear chalky nose with grassy and sea breeze notes. Saline in the mouth, concentrated but with elegance. A long nutty finish.