

"A terrific fino, the 2014 Fino En Rama (100% Pedro Ximenez) was fermented in amphora before spending 6 years in 500-liter used American oak that was filled only halfway so that a flor would develop. Its light gold color is followed by attractive notes of toasted nuts, cheese rind, charcoal, and blue cheese. Playing in the medium-bodied end of the specturm, it's nicely balanced and has a light, elegant texture as well as a great finish."

Jeb Dunnuck, jebdunnuck.com, October 21st 2020





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