



PANDO FINO



COUNTRY Spain

APPELLATION Jerez

REGION Jerez

WINEMAKER Paola Medina

BACKGROUND

For over 130 years, Bodegas Williams & Humbert have been producing the finest sherries and brandies; as well as a diverse portfolio of spirits, utilizing one of the most traditional methods of ageing, the solera method. Founded in 1877 by Sir Alexander Williams and Arthur Humbert, Bodega Williams & Humbert has been considered to be one of the worlds most prestigious wine producers in the world.

Located in the heart of Jerez de la Frontera, Bodega Williams & Humbert has more than 1,200 acres of vineyards, and the largest wine cellar in Europe. The family owned and operated Bodega has produced a great variety of high quality sherries, while maintaining the traditional methods of solera aging. Solera is a method of producing wines, where small amounts of younger wines are systematically blended with the more mature wines over a period of time.

DESCRIPTION

COLOR: Brilliant, pale gold

NOSE: Intense, complex aromas reminiscent of the yeast layer with a hint of almond.

TASTE: Delicate yet full-bodied, with character and elegance. A long aftertaste and nose.

VINIFICATION

Palomino grapes aged in oak casks for 5 years in the traditional Solera method.

ANALYSIS

Alcohol: 15% RS: 1 g/l

SERVING SUGGESTIONS

The perfect chilled aperitif accompanied by a high-quality cheese, ham, dried fruits and/or seafood.



Vegan



Gluten Free