



## NAVAZOS FINO EN RAMA

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SOURCE	Jerez de la Frontera – Cartera and Macharnudo Alto
VARIETIES	Palomino Fino, fortified
AGING	Solera, average 5 years
ALCOHOL	15%
SRP	\$15
PACKED	12 x 375 ml
RELEASE	Regular release, current saca June, 2018

**F**ino en Rama comes from Jerez de la Frontera, the most significant town in the DO for the production of wine and the origin of the anglicized word, Sherry. It is 100% Palomino Fino from the albariza-rich vineyards of Cartera and Macharnudo Alto. These are two highly-regarded Pagos within the DO, located just a few kilometers distant from Jerez de la Frontera.

The Fino En Rama Navazos is harvested by hand and ferments with indigenous yeasts until the base wine, *mosto*, reaches 12.5% alc/vol at which point it is fortified to 15%. After fortification the wine enters the solera system where it has aged under a layer of flor for an average of five years. It is therefore a well-aged Fino, far from the decade-long aging of Equipo Navazos' Fino Macharnudo, but exceeding the minimum legal age for Fino of at least two years. As a result, this wine is pungent and lively, but also complex and comparatively rich.

### ACCOLADES

- 91 – NV Fino en Rama Saca of May, 2015 – Wine Advocate
- 92 – NV Fino en Rama Saca of October, 2014 – Wine Advocate
- 91 – NV Fino en Rama Saca of March, 2014 – Wine Advocate