

WINEMAKERS'S NOTE

Our fino La Janda is a classic sherry fino, light but full-bodied, easy to drink and easy to combine with many dishes, which invites conversation among friends.



Ana Real, winemaker

PRODUCTION: 36.000 botellas 0,75l

GRAPE VARIETY: 100 % Palomino

WINE AGEING : the wine is aged for an average of 9 years.

ALCOHOL: 15% Vol.

Total acidity: 4,5 G/l (tartárico) · **Residual sugar** < 2 g/L

WINEMAKING: Sherry wines are made from Palomino grapes. They are harvested at the end of August or at the beginning of September depending on the year. Once harvested it is fermented in steel tanks with controlled temperature. Initially the natural alcoholic graduation is 12 % Vol. This wine of the year is "headed" with wine alcohol up to a graduation of 15 % Vol. The aging process is through biological aging by the Jerez system of solera and criaderas, in American oak barrels of approx. 500 liters capacity.

TASTING NOTE: Pale golden colour and bright appearance, with a strong and biting aroma, intense vegetable nuances and notes of yeasts and almonds. It is an elegant, long dry wine on the palate, slightly warm and with a long persistence.

Álvaro Domecq's wines: La Jaca Manzanilla, Aranda Cream, Alburejo Oloroso, La Janda Fino, 1730 Oloroso Vors, 1730 Pedro Ximenez, 1730 Palo Cortado, 1730 Amontillado, PX Viña 98, 1730 vinagre de Jerez Reserva, Vinagre de Familia, Veragua y Duque de Veragua



ÁLVARO DOMEQC S.L.

**FINO
LA JANDA**



THE WINERY

In 1999 "Álvaro Domecq S.L." acquires the former Bodegas de Pilar Aranda and designs a strategy based on producing and marketing products with seals of quality and aimed at differentiating themselves from the extensive offer in the market. Towards this end, it starts acquiring the most excellent musts that its experts can select from the best bodegas within the Sherry sector.