



# HARVEYS

## Fino - Sherry Premium Range

It is a dry wine made from 100% Palomino selected from Pago de Macharnudo (Jerez Superior). It is one of the Premium Range wines whose system of Solera was established in 1953.

Graduation: 15%

### Organoleptic characteristics

- Visual phase: bright and transparent wine, straw colored.
- Olfactory phase: alive, sharp, elegant, with subtle almond notes.
- Gustatory phase: clean, balanced, round to the palate, very dry, full of character and remarkable harmony. Its end is long and persistent.

### Our recommendation

- Moment of Consumption: ideal wine to take it as a snack or during meals, or alone. Perfect also for cocktails, highlighting its versatility and surprising with its flavor.
- Operating temperature: consume very cold, preferably between 3-5°C.
- Recommended storage temperature: keep the bottle in a cool place (15-17) and in an upright position. Once opened, keep in fridge.
- Pairing: perfectly paired with nuts, Iberian ham, salads with vinegar or mayonnaise sauces, salmorejo, gazpacho, seafood, fish and vegetables especially asparagus and artichokes, sushi and marinades.
- Type of recommended glass: traditional broad catavin or a glass of white wine.
- Recommendation: once the bottle is opened, consume preferably before 1 month.

### Awards and mentions

The best prize...

- Gold Medal - International Wine Spirit Competition 2017
- Gold Medal - Mezquita Awards 2017

- Gold Medal - Decanter World Wine Awards 2017

