



COMPañIA VINICOLA DEL SUR

FINO VERBENERA

Description

Typo: Fino wine from DO Montilla-Moriles.

Variety and origin: Pedro Ximénez grape from the Superior Quality area of the Denomination of Origin (Sierra de Montilla and Moriles Altos).

Wine making: selection of 'yema' musts. Natural fermentation at controlled temperature. There is no need of fortification.

Ageing: Biological ageing process under a layer of yeasts which make up the 'veil of flor'. Ageing is carried out for 2 years inside old casks of American oak by means of the traditional criaderas and solera system.

Tasting notes

Appearance: Clear and bright. Pale yellow colour.

Nose: Pleasantly sharp. Reminiscent of wood and nuts (almonds).

Palate: Rich, savoury, slightly bitter. A fresh aftertaste of wood and dried nut fruits.

Wine Analysis

Reducing Sugar (glucose): $\leq 2,5$ g/litre.

Alcohol: 15% Vol $\pm 0,30$.

Titrateable Acidity (tartaric acid): $4,40 \pm 0,50$ g/litre.

Volatile Acidity (acetic acid): $\leq 0,60$ g/litre.

Food Harmonies and Serving Tips

Salted fish, cold soups, seafood, fried fish, rice. All kinds of appetizers.

Serve at 8-10 C (47-50 F), ideally in white wine glass.

Recommended by

[The New York Times](#) (Abril 2020)