

15%
Alcohol by
volume

50cl

WINEinMODERATION
CHOOSE | SHARE | CARE



CSB
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TORNERÍA

FINO



PRODUCTION METHOD

Fifteen long years of biological ageing Fino wine, fresh and balanced. High concentration and persistence. Without a whit of oxidation with thin veil of yeast.

Serve in a traditional wide-rimmed catavinos, or in white wine glasses.



ARCHEOENOLOGY

Fino 1/F.

Origin: A secret of the Palacio Domecq, Jerez de la Frontera



FORTIFIED WINE

Intense gold tonality, with greenish and copper brightness, an attractive color that reveals that it is a special Fino, of long biological aging, right on the limits.



NOSE

A Fino Wine without a whit of oxidation with thin veil of yeast, still alive, offering a great aromatic intensity: bakery, nuts, almonds, and the personality and complexity of the pungent and iodized sensation.



PALATE

Elegant salinity and final bitterness. Well balanced with a very pleasant freshness.

High concentration and persistence sapid. Raw almond and yeast in the end.



COMBINATION

Sea Food, Fish, Pasta... Perfect for Tapas too. It adapts perfectly to a diverse range of salty and intense flavours.



ALWAYS SERVE CHILLED

Use an ice bucket with both ice and water to serve between 6° & 8° C.

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