

LA INA

LA INA 'VINA 25' JEREZ PEDRO XIMENEZ SHERRY

JEREZ • ANDALUCIA • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

After the liquidation of Pedro Domecq, Lustau bought six of their bodegas and the rights to some of their brands, including the popular Fino La Ina. While Lustau moved most of the Domecq soleras to their own premises, the 4500 cask solera that holds La Ina still resides in the old Domecq building. Lustau is afraid moving them would alter their precious character too much, although they have now identified another bodega with very similar characteristics, so La Ina may be moved in the near future.

Wine Making

This wine, whose solera was founded in 1918, takes its name from the vineyard "Vina 25", located on the road to Sanlucar, where Pedro Ximenez grapes are grown. The vineyard has a surface area of 25 "aranzadas" (10 hectares).

Food Suggestions

Pairs well with pastries, pastas and desserts made from fruit or yogurt.

TASTING NOTES

Dark brown, dense, almost opaque and very rich . With a bouquet of ripe fruit — raisins and dried figs. Very sweet, velvety, and soft in the mouth with a long fresh finish.

Pedro Ximénez grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- ABV%: 17

CABALLERO.ES/EN/BRANDS/LA-INA/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

