

LA INA

LA INA 'MACARENA' SANLUCAR MANZANILLA SHERRY

SANLUCAR • 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

Few wines can say they are centenarians. Luis Caballero founded the hearth of Manzanilla Macarena in 1914. To celebrate its centenary recovered its original label. Aged in American oak casks in the traditional "Solera y Criaderas" system in the cool, humid and salty air of Sanlúcar de Barrameda, a fishing town on the estuary of the Guadalquivir river.

Food Suggestions

Pairs well with mature cheese, appetizers and snacks, aperitif, and cured meats.

TASTING NOTES

Dried fruit, especially toasted hazelnut notes on the nose. There are also almonds and a penetrating salinity reminiscent of its Atlantic origins. Dry on the palate, with toasted notes from its aging. Intense and clean with a touch of salt. Long, expressive, and eloquent. A persistent, pleasant, somewhat bitter but fabulous finish.

Palomino grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- ABV%: 15

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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

