

LA INA

LA INA 'CANDELA' JEREZ CREAM 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

Candela is the result of the blend of very old Oloroso Sherry (85%) with Pedro Ximenez sweet Sherry (15%). These two wines are blended in perfect balance to offer a delightful combination in this rich, complex and smooth Cream Sherry.

Food Suggestions

Pairs well with cheese boards, game dishes, stews, and red meats

TASTING NOTES

Dark bronze in colour with elegant prune and chocolate aromas. Smooth and rich palate with a refreshing acidity. The wine has a warm, long and complex aftertaste.

Palomino & PX grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- ABV%: 18

[CABALLERO.ES/EN/BRANDS/LA-INA/](https://caballero.es/en/brands/la-ina/)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

