

LA INA

LA INA 'TABANCO' JEREZ AMONTILLADO 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 Amontillado takes its name from charming Andalusian Sherry establishments that emerged in 17th Century in Jerez, half tavern half wine shop. Long ago this meeting place brought together locals after a grueling day at work. Today, resurfacing in popularity, the Tabanco is once more a place to end the day's labor and a beginning to its cheerfulness.

Food Suggestions

Pairs well with artichokes, tapas, old cheese, nuts, olives. Perfect with broth, mushroom risottos or very spicy dishes of Indian cuisine.

TASTING NOTES

Amber in color, this classic Amontillado is pungent and aromatic, with hazelnut aromas. Dry and soft on the palate, with a lingering aftertaste.

100% Palomino grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- ABV%: 18.5

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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

