

LA INA

LA INA JEREZ FINO 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

La Ina is an amazing Fino whose Solera was founded in 1919. Fame as one of the most aromatic and intense of all Finos. Aged in American oak casks for 5 years, using the traditional system of Solera and Criaderas in Jerez de la Frontera.

Food Suggestions

Pairs well with olives, almonds, ham, cheeses, meats and all kinds of tapas.

TASTING NOTES

La Ina is an amazing Fino whose Solera was founded in 1919. Fame as one of the most aromatic and intense of all Finos. Aged in American oak casks for 5 years using the traditional "Solera y Criaderas" system in Jerez de la Frontera. Bright pale straw colour. Pungent on the nose with mineral hints. Dry and crispy palate, with a full, round 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

