`Don` Fino NV

Jerez, Andalucia, Spain





Grape Varieties	100% Palomino
Winemaker	Jose Moreno Silvetti
Closure	Natural Cork
ABV	15%
Acidity	4.5g/L
Wine pH	3
Bottle Sizes	50cl
Notes	Sustainable

PRODUCER

The House of Sandeman was founded in London in 1790 by George Sandeman, a young Scot from Perth. Specialising in wines from Porto and Jerez, Sandeman was the first company to brand its name on a cask with a hot iron in 1805 and was one of the first to label and advertise its wines. First painted in 1928 by George Massiot Brown, the 'Sandeman Don' is one of the world's first ever brand images and the first major icon in the wine world. The cape was modelled on the attire worn by university students in Porto, while the wide-brimmed hat was a nod to the family's presence in Jerez. Although primarily associated with Port wines, Sandeman has been fully committed to sherry since George Sandeman first set up an office in Cádiz in 1809. Today, Sandeman concentrates its efforts in Jerez on the production of a handful of premium quality old solera sherries which have become known as masterpieces of the style.

VINEYARDS

The Don Fino is produced from Palomino grapes grown in vineyards located in the best areas of the Jerez demarcated region. The 'albariza' soils here are composed of 80% chalk as well as magnesium and clay. Deep channels are often dug into the soil between the vines in the winter to capture and retain rainwater to sustain them through the hot Jerezano summers, during which temperatures can exceed 38°C.

VINIFICATION

The Palomino grapes are fermented into a dry base wine before being fortified to 15% and entering the Solera system. Here, a thick layer of flor yeast develops on the surface of the wine, protecting it from oxygen and allowing the wine to age biologically for a minimum of five years.

TASTING NOTES

Pale straw yellow colour, with shades of green and gold. On the nose, there is a bright, aromatic and pungent aroma reflecting the influence of flor yeast – a lightly saline character with notes of bread dough, almonds, olives and dried apples. The wine is dry and fresh on the palate, with a crisp and persistently savoury finish.