

LA INA SHERRY – VERY DRY FINO SHERRY – PRODUCED & BOTTLED IN JEREZ DE LA FRONTERA – SPAIN 15%

BOTTLED IN ORIGIN BY EMILIO LUSTAU S.A. – CALLE ARCOS 53, 11402 – JEREZ DE LA FRONTERA

EMILIO LASTAU S.A. IS AN INTERNATIONAL RENOWNED SHERRY PRODUCER SPECIALIZING IN THE VERY HIGHEST QUALITY WINES. THEY HAVE ACQUIRED THIS SHERRY, WITH THE GREATEST RESPECT FOR ITS TRADITION, SCRUPULOUS MAINTAINING THE ORIGINAL SOLERA AND AGEING PROCESS.

LA INA IS A VERY DRY FINO SHERRY. A BRILLIANT, PALE STRAW COLOUR, THE EXCLUSIVE AROMA IS THE FRUIT OF IRS AGEING UNDER “FLOR” OR YEASTS. THE WINE IS FRESH AND LIGHT IN THE MOUTH AND IS A PERFECT ACCOMPANIMENT FOR CURED MEAT, CHEESE, FISH AND SEAFOOD.

VISUAL ANALYSIS: limpid, straw yellow with green reflections and with a good structure.

OLFACTORY ANALYSIS: vegetal notes, yellow apple, almonds and nuts.

GUSTATIVE ANALYSIS: the structure is strong and the alcoholic note is mixing up with the salivation; we can perceive a bitterish touch (almonds flavoured) at the end. The aromatic persistence is about of 6 seconds.

WINE-FOOD COMBINATION: orange cake

- The salivation cuts through the fatness of the cold cut
- The sweet tendency of the cake is counterweighing the bitterish tendency of the wine
- The gustative persistence of the recipe is matching the intense aromatic persistence of the wine
- The structure of the recipe is agreeing with the structure of the sparkling wine

MY PERSONAL OPINION: the question is the following: are there more pleasant things to do than tasting this sherry and then marrying the wine to an orange cake...