



FINO CRUZ CONDE 1902

Type of Wine: Fino natural wine

Grape Variety: 100% Pedro Ximenez grape.

Sugar Content: 1 g/L.

Alcoholic 15% Alc/Vol. Without alcohol
Graduation: addition.

Production Obtained from the controlled
process: fermentation of musts from
the best vineyards of the
Denomination of Origin
Montilla-Moriles.

Aging: Biological aging under yeast
layer (Flor) by Solera and
Criadera system. Aged during
5 years in American oak
barrels in our subterranean
centenary cellar.

Tasting notes: Pale yellow colour.

Appetizing aroma to flor
yeast and intense dry fruit
notes. Dry sensation in palate
with a round finish. Very
versatile; ideal with seafood,
fishes, sushi, sashimi, serrano
ham and cheeses. Wine
serving temperature is 6°C to
8°C. (42°F 46°F)