

NAVISA



FINO COBOS



GRAPE VARIETY

Pedro Ximénez.



TERROIR

The grapes used to produce this wine are from estates located in the Sierra de Montilla, grown on fields of white and golden earth. This type of earth is high in calcium carbonate and its characteristics produce the best generoso wines.



AGEING SYSTEM

This wine is aged using criadera and solera American oak casks as part of the biological ageing system. casks from the upper rows with the older wine in the solera casks on the bottom row near the floor. Average age of 3 years.



TASTING NOTES

Light yellow in colour with greenish shimmers. Brilliant. Unique leesy aromas due to long ageing process under a cap of flor yeast. Dry, sharp and slightly bitter flavour.



PAIRING

Excellent paired with hors d'oeuvres, cured meat, Iberian ham, seafood, and starters such as consommés or white meat.



PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.



NUTRITIONAL TABLE
AND LIST OF INGREDIENTS



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