

LA INA

LA INA 'RIO VIEJO' JEREZ OLOROSO 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

The Solera of Rio Viejo was founded in 1918. Aged in American oak casks through the traditional solera system for over 12 years. It takes its name from the country estate Rio Viejo, situated on the banks of the Guadalete river, on the outskirts of Jerez.

Food Suggestions

Pairs well with old cheese or red meat. Goes well with dishes like oxtail, chaps Iberian, or grilled red tuna.

TASTING NOTES

Bright mahogany color, its long aging gives him scents of great diversity and elegance. The mouth is round, velvety, very dry, wide and long. It is very powerful and explosive in many nuances that end harmonically.

Palomino grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- ABV%: 20

CABALLERO.ES/EN/BRANDS/LA-INA/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

