



Garvey

Fino San Patricio - Sherry

Wine with D.O. Jerez made from 100% Palomino fino grapes and aged in American oak casks under velo de flor with Soleras and seven Criaderas for a period of time of more than seven years. It belongs to Garvey's range of sherries.
15% ABV

Organoleptic characteristics

- **Colour:** Straw-colored wine with golden reflections.
- **Aroma:** Intense and floral on the nose, with hints of wood, nuts and saline nuances.
- **Taste:** Dry, mineral and light, with a typical presence of yeast from its biological ageing.

Our recommendation

- **Consumption moment:** ideal for appetizers, as an accompaniment to tapas or simply on its own.
- **Serving temperature:** serve cold (between 6°C-8°C).
- **Recommended preservation:** keep the bottle in a cool place and in vertical position. Once opened, keep in the fridge.
- **Pairing:** ideal accompaniment to ham, olives and nuts. Its low acidity also makes it perfect for marinades, salads with vinaigrettes or cold soups such as gazpacho and ajo blanco.
- **Best enjoyed:** a large traditional wine glass or a glass of white wine.
- **Recommendation:** once the bottle is opened, consume preferably within 1 month.