

LA BOTA DE FINO (115)

Saca of August, 2022

EQUIPO NAVAZOS

D.O. Jerez - Xérès - Sherry

15% alc. - 75cl
Jerez de la Frontera
5,000 bottles



La Bota de Fino 115 "Macharnudo Alto" is a *saca* made in August 2022 from the same bodega in Jerez from where the previous nine editions of **La Bota de Fino** came, the first of which was bottled in 2006 as number 2 in the series. This new release comes from a selection by Eduardo Ojeda—the person in charge of making this wine for the last decades—of casks from the usual solera together with younger *criaderas* from the Macharnudo Alto estate, where the winery owns almost three hundred hectares. We are looking for particular finesse and freshness in this *saca*. The wine is now more fluid and fresh than in previous editions, without in any case losing its authenticity. Its average age is close to eight years, that is, a couple of years less than the previous sacks.

The nose shows very complex and intense aromas, and a remarkable roundness in the palate (the traditional buttery touch of old finos). This is a wine for connoisseurs, bottled almost unfiltered, **en rama**, in order to preserve its golden color and racy character. It can be decidedly enjoyed upon release, but its evolution in bottle will continue to delight consumers for many years, provided it is stored with the same care as any other fine white wine.

It performs best at temperatures ranging from 9-10° C, where it shows a lighter and fresher profile, to 12-13° C, where it fully displays its rich and complex aromatic range. On the table it is a most versatile wine, successfully matching a wide array of diverse foods: of course Ibérico ham, but also seafood dishes, shepherd's pie, "*a feira*" octopus, grilled vegetables, not too mature farm cheeses...