

Bodegas Barón Fino 'Micaela'

Grape Variety: Palomino Fino

Region: Jerez

Aging: 3-4 years in solera

Nose & Palate: Dry, refreshing & expressive aromas of sea breeze followed by warmer notes of hazelnut & dried fruits.

Pairing Suggestions: Sushi, baked fish, clams, and salty appetizers

Bodegas Baron is a traditional family winery rooted in a sherry tradition of almost 400 years with its original cellar dating back to 1631.



www.regalwine.com

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