



M. Sánchez Ayala “Oro en Rama” Manzanilla Sanlúcar de Barrameda NV

En Rama literally means “raw” which, as it relates to sherry, indicates that the wine is bottled only after a light filtration and no fining. The resulting sherry is slightly cloudy, but chock full of nuance and character.

VARIETIES: 100% Palomino Fino

CLASSIFICATION: Manzanilla - Sanlúcar de Barrameda D.O.

VINEYARDS: Las Cañas vineyard in the Pago (wine estate) of Balbaína

VINEYARD SOILS: Albariza – (porous with very high chalk – calcium carbonate content)

FARMING: Conventional

WINEMAKING: Fermentation via native yeasts.

AGING: Approximately 6 years in a system of 9 criaderas.

