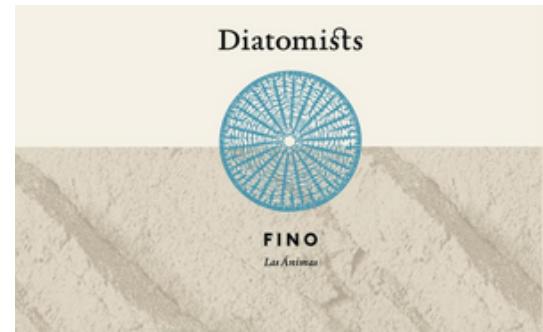


## Diatomists, Fino Las Ánimas Jerez-Xérès-Sherry (NV)

Producer	Diatomists
Distributor	Selections De La Viña
Supplier/Importer	Selections de la Viña
Category	Wine - Fortified - Sherry
Grape variety	Palomino
Region	Andalucía, Spain
Appellation	Jerez-Xérès-Sherry
Vintage	NV
Alcohol by volume	15.0%



### Sizes

375 mL x 12 — **SDLV-0680-NV**

### Distributor's notes

Made from Palomino, this Fino comes from the exciting project at Dominio de las Ánimas, Balbaína. Grown on Tosca Cerada Albariza soils at 70-80m elevation, with a base of seven-year old Fino and refreshed from vintages 2021-22-23-24 from their own grapes and vineyards. Continues aging for 4-5 years under flor in 600-900L used American oak barrels (100+ years old). Each spring they bottle 3,000 half bottles.

It represents a return to a fuller, more generous style of Fino. Aromas of peach and stone fruit alongside bracing notes of almonds and bread dough. On the palate, lively acidity and rounded fruit are in suspension. Bone dry and grippy from the albariza, there is real complexity with a long and cleansing finish.

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### About the producer

Diatomist is the name given to those who master the art of diatom arrangement. Diatoms are single cell algae that create complex glass shells around themselves. 5 million years ago Jerez was under water which explains the unique and exceptional soil rich in diatom fossils.

These hidden microscopic marvels are essential for the vines to thrive in a hot climate with dry summers and sporadic heavy rainfall. The soils' porosity locks in the moisture providing essential water reserves for the vines to thrive during the long and sunny growing-season. In fact, the quality of the soil can be quantified by its diatoms.