

Monis Extra Dry Fino Sherry

This is a low alcohol, 15% flôr sherry, to be drunk ice cold. This is the most versatile of wines. Light, fresh, crisp and bone-dry. Young Manzanillas are not only the world's finest "aperativo" but are also consumed with quests throughout the meal in seafood restaurants.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Monis Wines (Discontinued)

winemaker : Dirkie Christowitz

wine of origin : Coastal

analysis : alc : 15.35 % vol rs : 3.6 g/l ta : 6.59 g/l

type : Fortified **style :** Dry **wooded**

pack : Bottle **closure :** Cork

Michelangelo CCL International Wine Awards 2010: Silver Award

in the cellar : A truly extra dry Fino sherry. Made to the original Spanish Manzanilla style. Fermented with isolated Monis flôr yeast from the first alcoholic fermentation to the final 3 years of flôr growth in the Criadera stage.

