

HARVEYS Fino-Sherry Gama Premium

Dry wine made from 100% Palomino grapes selected from Pago de Macharnudo (Jerez Superior). It is one of the sherry wines of Harveys Premium Range whose Solera was established in 1953.

Size: 50 cl.







Light straw color, clear and pale.

Lively and elegant, with subtle almond aromas.

Very dry, balanced and round, full of character and with a long and persistent finish.

Our recommendation

- Best enjoyed: perfect also for cocktails, highlighting its versatility and surprising with its flavor.
- Serving temperature: consume very cold, between 3-5°C.
- Recommended preservation: cool place (15 17 $^{\circ}$ C) and in vertical position. Once opened, store in the fridge and consume preferably within 1 month.
- Pairing: perfect with nuts, fatty cold meats, cold dishes such as salmorejos or gazpachos. Also with seafood, fish or sushi.
- Recommended type of glass: wide traditional catavino (wine-tasting) glass or a white wine glass.

Awards and mentions







