

## Bodegas Barón Xixarito Manzanilla Pasada en Rama

Honoring the *palomino fino* grape, this manzanilla spends 10 yrs aging in Sanlucar de Barrameda along the seashore. Ideal pairings are salty appetizers and first courses of seafood, sushi, chilled soups, and cured meats. **Serve very chilled.**

**LIP-SMACKINGLY SATISFYING!**



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