

# BODEGAS LA INA / Andalusia



## Owner / Winemaker

Caballero Group

## Appellation

Jerez

## Presentation

Just occasionally, a drinks brand transcends commerce to become a true cultural icon, embodying a way of life and a proud regional identity. La Ina is one such example.

With origins dating back to 1919, La Ina is more than a brand—it is a living solera. Carefully founded and nurtured by the Domecq family, its light yet intense style, with pronounced flor and mineral notes, has made it the quintessential fino. For generations, it has been the preferred choice wherever Andalusians meet, eat, and drink. In the bars and restaurants of Jerez, Cádiz, and Seville, La Ina remains the fino locals trust and enjoy.

La Ina is one of four historic Domecq sherry brands recently reclaimed by the Caballero Group after years of corporate reshuffling among multinational drinks companies. But Caballero did more than buy a label—they acquired the entire solera, some 4,000 butts, ensuring that La Ina's unique character remains true to its roots.

Today, the La Ina range includes Fino La Ina, Manzanilla Macarena, Amontillado Botaina, Oloroso Rio Viejo, Candela Cream, and PX Viña 25. Each is an authentic expression of its category, combining heritage, quality, and exceptional value.

## Wines produced

MACARENA MANZANILLA NV  
LA INA, FINO NV  
TABANCO AMONTILLADO NV  
RIO VIEJO OLOROSO NV  
CANDELA CREAM Sherry NV  
VIÑA 25 P.X. NV

## Grape varieties planted

Palomino Fino  
Moscatel  
Pedro Ximénez

## Size of vineyard

220 hectares, divided between two main sites: the Montegilillo vineyard located in Pago Montegil and the Las Cruces vineyard located Pago Abulagar.

## Average age of the vines

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## Location

«Since purchase by the Caballero Group, the La Ina solera has remained in its historic La Mezquita bodega, in order to preserve the original characteristics and particular style of the wine. This former Domecq bodega is now owned by Beam Global, but the Lustau team are responsible for day-to-day cellar management of the solera. Meanwhile, the Botaina, Rio Viejo and Viña 25 solera have been successfully relocated to Lustau's own bodegas in Jerez. As is obligatory for all Manzanillas, Macarena is aged in bodegas at Sanlúcar de Barrameda, where the presence of the sea moderates the climate and increases flor activity. Grapes for the «Sobretablas» base wines of all these sherries are sourced from Lustau's own vineyard holdings, and from partner growers working to Lustau's quality criteria.»

## Soils

Classic chalk Albariza for La Ina, Macarena and Botaina, sand and clay for the Oloroso, Cream and PX.

## Viticulture & Winemaking

The dry base wine is pressed and fermented in the modern winery in stainless steel vats with temperature control. For the La Ina Fino, the wine is lightly fortified to 15% ABV and aged under flor for extended periods, averaging 5–6 years before bottling, which gives it intense aromatics and a pronounced flor character.

Other styles also see long ageing: Rio Viejo Oloroso averages 12 years, Candela Cream 8 years, and Viña 25 Pedro Ximénez 10 years. The exception is Macarena Manzanilla, deliberately bottled at an average of 3 years to maintain freshness and delicate aromatics.

Across the range, careful attention to fortification, flor management, and oxidative ageing allows La Ina to achieve remarkable complexity, balance, and finesse while reflecting the unique terroir of Jerez.