

Cream V.O.S.

Average age:	25 years
Volatile acidity:	1.20gr/l
Total acidity:	6.30gr/l
Residual sugar:	127 gr/l
Alcohol Content:	18.5% alc/vol
Grape Variety:	Palomino fino 70% -Pedro Ximénez 30%

Tasting notes:

Aspect: Bright mahogany with iodized burgundy ribbons.

Nose: Very powerful nutty notes along with fruity aromas; raisins, figs and plums all joined in a superb mixture of dried fruits.

Palate: It is very smooth, with a feel of soft texture, dense but light at a time. It has a dry component which produces a very intense sensation which is lightened by the sweet and fresh side of this old wine resulting in a refreshing finish.

Gastronomy: It is unparalleled when combined with bitter oranges desserts, with chocolate, cakes or pastries. In combination with Christmas sweets and cakes is irresistible but if paired with offal is an inimitable experience. Pungent cigars, Havana type, are a good accompaniment.

Serving Temperature: It is extraordinary when drunk at room temperature (15-16°), although it can also be very enjoyable a bit chilled (10-12°) even though it will lose aromas and a little flavour.

Storage: If the bottle is unopened, this wine will remain in perfect condition and even improve with time. Once the bottle has been opened, the wine will remain in perfect condition for up to 12 months, as long as it is kept in the vertical position.

Annual bottling capacity: 3.000 bottles/year

Presentation: 75 cl. "Jerezana" bottle. Hand-numbered.