

Our Sweet Sherries

CREAM ISABELA



GRAPE VARIETAL: 75 % Palomino fino + 25 % Pedro Ximénez. A Blend of Oloroso and Pedro Ximenez.

TYPE OF AGEING: Oxidative.

AVERAGE AGE: 15 years. The blend is aged 5 years in its own Solera to achieve its delicate finesse.

ALCOHOL: 17.5 % vol.

TOTAL ACIDITY: 4.5 g/l Tartaric Acid

RESIDUAL SUGAR: 130 g/l

COLOUR: Dark mahogany.

AROMA: Nutty and ripe fruit aromas, dried plums, dates, raisins, with chocolate hints.

PALATE: Smooth, well balanced, rich and complex with a long after taste.

ENJOYING: Serve at cellar temperature or slightly chilled. Accompanying blue cheeses (gorgonzola, stilton, etc) or fruit puddings.

Also enjoy Isabela Cream on the rocks with a slice of orange as a long drink.

MOSCATEL PROMESA



GRAPE VARIETAL: 100 % Moscatel from Vineyards in Chipiona (Costal area with sandy soil).

TYPE OF AGEING: Oxidative.

AVERAGE AGE: 8 years.

ALCOHOL: 17 % vol.

TOTAL ACIDITY: 4.5 g/l Tartaric Acid

RESIDUAL SUGAR: 200 g/l

COLOUR: Light mahogany colour with amber notes.

AROMA: Floral aroma, honey and citrus.

PALATE: It is fresh, long, rich and and unctuous, perfect balance between richness and fresh fruity acidity.

ENJOYING: Serve cellar temperature or slightly chilled. Ideal with fruit desserts or citrus sorbets.