



WELL OILED
WINE CO.

BARBADILLO

DESDE 1821



CREAM

BASIC DATA

Denomination: Jerez-Xérez-Sherry
Type of wine: Cream - Vino Generoso
Grape variety: Palomino Fino and Pedro Ximénez
Winemaker: Montserrat Molina

TECHNICAL INFO

Alcohol Content: 17.5% vol.
Total Acidity: 3.75 ± 0.5 g/l tartaric acid
PH: 3.4
Residual Sugar: 120 g/l

VINEYARD AND HARVEST

Vineyard: Gibalbín and Santa Lucía vineyards in Jerez Superior
Number of Hectares: 400 Hectares
Vineyard Age: 30 years
Yield: 9.5 kilograms per hectare
Soil Type: Albariza (white chalk & limestone)
Pruning: Double Cordon
Harvest Date: Midway through August
Duration: 17 days

VINIFICATION

Tanks: Stainless steel
Time: 10 Days
Yeast: Indigenous and selected by the winery

PRODUCTION AND AGEING

Type of ageing: Oxidative
System: Criaderas and Solera (A system blending of new wine with older wines)
Ageing period: 3 years
Location of cellars: Sanlúcar de Barrameda
Ageing cellars: Potro, Bonanza, Compañía and San Guillermo
Type of cask: Typical Jerez bota made from American oak

Production process: This is a blended wine, a combination of dry Oloroso and sweet Pedro Ximénez. The wines are matured in American oak barrels following the traditional Jerez system of soleras and criaderas. This ageing or *crianza* is achieved through oxidation of the wine while in barrel and racking within each tier of the criadera.

TASTING NOTES

Brilliant mahogany color with attractive reddish glints. Aromas of nougat and caramel with hints of toast and dried fruits. In the mouth it provides a pleasing silky sensation and a certain sweetness and provides a wonderfully long finish

PAIRING AND SERVING SUGGESTION

An ideal choice to serve as an aperitif alongside soft creamy cheese, nuts, and olives. The pleasing and intense flavor is a perfect complement to foie gras. In addition, it is excellent with a dessert course paired with fruit custards, ice cream, or chocolate with banana cream and nuts. Serve at a temperature between 50°F - 55°F and in a white wine or brandy glass.

