

Winemaker: Ana Real



ÁLVARO DOMEcq S.L.

CREAM ARANDA

A sweet but balanced wine, easy to drink. Spectacular.

Technical data



D.O.: Jerez

Varieties: Palomino y Pedro Ximénez

Production: 12.000 bottles 0,75L

Alcohol: 18,5% vol.

Acidity: 4,50 g/L (tartaric acid)

Residual sugar: 135 g/L

Winemaking



Wine ageing: An advantage of 10 years in american oak barrels

Process: Blend of Oloroso wine from Palomino grapes, aged by oxidative aging, and Pedro Ximénez from raisins, always in the right proportion, to obtain our Cream Aranda wine.

Tasting notes



Pale mahogany colour with a bright appearance. This wine has a biting aroma with a high aromatic intensity, with slight notes of nuts, raisins and wood. It is a full-bodied wine with hints of overripe fruit. It has a sweet taste, not excessive. On the palate, it is an intense, warm, velvety and full-bodied wine with notes of raisins and wood.

Pairing



A Cream is a perfect dessert wine; ideal with fruit (melon, orange) pastries or ice cream. It also goes very well with foie gras and blue cheeses.

