

Albariza Cream



Jerez in southern Spain is home to the light-colored Albariza soil optimal for growing Palomino grapes and producing the most highly renowned wines in the world. The sherries in the Albariza portfolio originate from this rare terroir. There are two important benefits to the grapes; the impressive high water-retention property nourishes the vines during intensely hot dry summers and its reflective nature created by high chalk content aids in photosynthesis. The celebrated soil of Chablis and Champagne has similar characteristics.

After harvest, the grapes are fermented and aged in a fractional blending system, called Solera, yielding wines with depth and complexity. While most producers fortify with bulk spirit made in La Mancha from Airén, the sherries in this portfolio utilize Palomino grape distillate from estate vineyards located in Jerez which integrates seamlessly with the base wine. The experienced and accoladed winemaking team is led by Eduardo Ojeda Cebrian who produces the only sherry in Grandes Pagos de España.

WHAT MAKES THIS WINE UNIQUE?: Produced, aged and bottled in Jerez de la Frontera in traditional American Oak 500 liter casks. The grapes are from Carrascal, Macharnudo and Lomo Pardo Pagos, three estate vineyards comprised predominately of Albariza soil. The wine is a blend Oloroso and Pedro Ximenez, resulting in a fortified wine of oxidative aging with a deep mahogany color.

GRAPE: 75% Palomino Fino and 25% Pedro Ximenez from estate vineyards.

PAIRING SUGGESTIONS: Serve slightly chilled. Pair with apple empanadas, pecan pie, pear strudel, dried fig and date cake as well as with hard aged cheeses and foie gras.

TASTING NOTES The intoxicating aromatics are a combination of both nutty and smoky Oloroso notes combined with dates, dried figs and warm baking spices. On the palate the seductive sweetness is balanced by tangy dried mandarin peel, candied nuts and long elegant finish

