



Canasta

Definition: In EEC terms, Quality Liquor Wine Produced in a Specific Region, (VLCPRD, CE R1493/99); in Spain, fortified, aged liquor wine with the Quality Demarcation Jerez – Xérès – Sherry. Sweet Oloroso or “Cream”.



Type of grape: Palomino and Pedro Ximénez

Vineyards: Jerez Superior. Pago Balbaina and Carrascal

Alcohol Content: 19.5 % Alc. /Vol.

Type of wine: Sherry. Sweet Oloroso or Cream Sherry

Sugar content: 132 gr./l

Production: Bud musts. Controlled fermentation. Fortified at 19.5°. An elegant blend of Palomino and Pedro Ximénez before entering the Criaderas y Soleras system for physical-chemical ageing through oxidation in oak casks. Aged for at least six years. A unique sweet oloroso or “cream”.

Tasting notes: Sweet oloroso. Mahogany colour and aromas of dried nuts with a hint of raisins and brown sugar. Smooth, velvety palate with warm alcohol flavours and a persistent aftertaste.

Suggestions for consumption: It can be consumed very cold by itself and with desserts, or on ice as a refreshing drink.
