



## CREAM

# EVA CREAM

### BASIC DATA

**DENOMINATION:** D.O. Jerez-Xérès-Sherry  
**GRAPE VARIETY:** Pedro Ximénez and palomino

### VINEYARDS AND HARVEST

VINEYARDS: Gibalbin and Santa Lucia, Jerez  
NUMBER OF HECTARES: 400  
VINEYARD AGE: 30 years  
YIELD: 9,000 kgs/hectare.  
PRUNING: Double cordon  
SOIL TYPE: A white, chalky soil known as Albariza  
SPECIFIC MICROCLIMATE: Vineyards located inland on a site that promotes the proper ripening of the grapes

### VINIFICATION

TYPE OF FERMENTATION:  
TANKS: Stainless steel  
TEMPERATURE: 20°  
TIME: 12 days  
YEAST: Indigenous

### AGEING

TYPE: Oxidative  
TIME: 6 years of oxidative ageing  
CELLARS: La Pastora, La Nueva  
TOTAL BUTTS: 10 criaderas given over to oxidative ageing.  
TYPE OF BUTT: Traditional Jerez butt made from American oak  
DESCRIPTION OF PROCESS: Once the fermentation of the Palomino must has finished, the most robust wines are selected and fortified with wine-based distilled spirit to bring the alcohol content up to 18%. This fortified wine is known as sobretablas and is destined for ageing in traditional Jerez botas, usually of 500 litre capacity. This ageing or crianza is achieved through oxidation of the wine whilst in barrel and racking within each tier of the criadera. This traditional system is characterised by the carefully orchestrated movement of wine between the soleras and criaderas within each cellar. With this particular wine, the ageing process lasts for a period of 7 years. Before bottling the wine is carefully blended with PX that has itself been matured in the same system of soleras and criaderas, in order to achieve the desired characteristics of a Sherry.

### TECHNICAL CHARACTERISTICS

ALCOHOL CONTENT: 18%vol  
TOTAL ACIDITY: 4.0+/-5g/l  
RESIDUAL SUGAR: 137+/-5g/l

### TASTING NOTE

Mahogany colour and aromas reminiscent of noble oak, plums, dried fruit and raisins. Dry and smooth on the palate.

### EVOLUTION AND STORAGE

Once bottled, mature wines that have undergone oxidative ageing can retain perfect organoleptic conditions for years.

Wine should be stored away from the light, at a temperature of between 15°C and 18°C. They should be kept away from smoke, strong smells and vibrations.

### PRIZES

- \* Peñín Guide 2014 - Bronze Medal
- \* Mezquita Adwards 2013 - 90 Points



# BARBADILLO

DESDE 1821