



GUÍA  
**REPSOL 90**  
2007

GUÍA **PEÑÍN 87**  
2005

**EL PAÍS**  
★★★★★  
2007



# OSBORNE

# SANTA MARÍA CREAM

**CREAM**

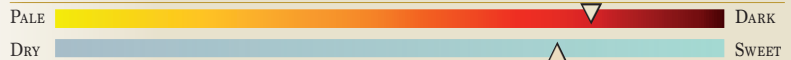


## CHARACTER

*"It has the lusciousness of a Pedro Ximénez with the soul of an Oloroso. Shows perfect balance of sweetness and complexity from its aging".*

- **ORIGIN:** D.O. Jerez-Xerès-Sherry. Located in Andalucía, South of Spain.
- **BLEND:** A selection of the finest Palomino grapes from the best Pagos of the Sherry Triangle blended with a small portion of Pedro Ximénez.

## CRAFTING & AGING



The Palomino grapes are gently harvested by hand and carried in small boxes to avoid damages to the grapes. Then, they are softly pressed, followed by fermentation at a controlled temperature of 24°C/75°F.

Once the wine achieves 11%-12% vol., wine spirit is added up to 17% vol. The fortified wine is then transferred to 500 litre American oak casks, where ages for 6 years average through the unique system of Soleras.

The special microclimate in El Puerto de Santa María, where our winery is located, allows this oxidative aging process to occur smoothly, imprinting its marvellous personality to the wine.

## SENSORY ENJOYMENT

SWEET AND ROUND

- **LOOK:** Brilliant, lightly viscous dark mahogany color.
- **AROMAS & FLAVOURS:** Intense aromas of nuts, raisins and figs. Full bodied, harmonious and sweet notes of figs and caramel mingled with an elegant touch of oak.

## SERVING & GASTRONOMY

Enjoy it slightly chilled together with creamy cheeses. Also great with rich foie grass.

Perfect on the rocks as an aperitif.



SINCE 1772

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