



BARÓN

# MICAEELA

## Cream



**Type of Wine:** Generous Liquor.

**Grape Variety:** Palomino Fino and Pedro Ximenez.

**PDO:** Jerez-Xerez-Sherry.

**Average Aging:** 4-5 years.

**Process and Aging:** The Cream is a generous wine liquor prepared by mixing of liqueur wines by oxidative aging (mainly 'olorosos') with a significant contribution of natural sweet wine or rectified concentrated grapes.

The entire process of aging is therefore of an oxidative nature and the outcome mixture must have a reductive material content exceeding 115 grams per litre.

**Physical-chemical characteristics:**

**Alcohol:** 17.5% Vol Sugar. 115-140gr / l.

**Total Acidity:** 4.00 to 5.00 gr / l.

**Volatile Acidity:** 0,5-0,6gr / l.

**Tasting Notes:** A dark amber and very clean colour with an ochre rim. Intense smell of caramel and sweet almonds. The taste is nice and sweet, of raisins and candies. Memories of nuts and a very accomplished salinity and remarkably well balanced aftertaste.

**Pairing:** Cakes, pastes, almond desserts and icecreams. Fruit salads, dates, pastries, mango and chutney and tiramisu.

**Storage recommendations:** The boxes must be stored in a cool, dry place. Serve between 12-14 ° C.

Manuel Torres Zarzana - Enólogo