



# HARVEYS

## Bristol Cream - Sherry Gama Classic

In 1880, Harveys registered for the first time a sherry wine called Cream. Since then begins the birth of the most international sherry wine brand. The key to its success is the composition of 30 different Sherry wine soleras: Olorosos, Pedro Ximénez, Finos and Amontillados between 20 and 30 years old.

Graduation: 17.5%

### Organoleptic characteristics

- **Visual phase:** mahogany wine with sparkles of old gold.
- **Olfactory phase:** delicate, clean, fruity, fresh and aromatic aroma, with notes of raisins and caramel nuances.
- **Gustatory phase:** soft, creamy, aged, elegant and harmonious, highlighting the fruitiness of Pedro Ximénez and the evolved wineiness of the Oloroso, as well as to a lesser extent the subtle, pungent aromas for its fine composition and elegance for its Amontillados.

### Our recommendation.

- **Moment of Consumption:** ideal wine to take as an aperitif, after meals or alone. Taste like an exquisite vermouth. Served in a low glass, Cream with ice and a slice of orange, is a fantastic appetizer, which combines the complexity of sherry with delicious citrus notes. Perfect also for cocktails, highlighting its versatility and surprising with its flavor.
- **Operating temperature:** consume cold, preferably at 10 °C.
- **Recommended storage temperature:** keep the bottle in a cool place and in an upright position. Once opened, store in a refrigerator.
- **Pairing:** perfectly paired with cheeses, foie gras, almond ice cream or nuts.
- **Type of recommended glass:** white wine glass or wide glass, with ice.