



SANDEMAN SHERRY ARMADA SUPERIOR CREAM

TYPE: Fortified **CATEGORY:** Oloroso Cream **COLOUR:** White **TONE:** Mahogany

DESIGNATION OF ORIGIN: DO Jerez-Xérès-Sherry **REGION:** Jerez

COUNTRY OF ORIGIN: Spain

THE WINE

Sandeman Sherry Armada Superior Cream is a premium quality Oloroso Sherry. Careful ageing for more than ten years in the ancient Solera develops its complexity and roundness. A small amount of very rich Pedro Ximénez Sherry, made from sun dried grapes, is blended in to create a rich but complex combination.

TASTING NOTES

Dark mahogany colour, with highlights of old gold. Very deep and complex Oloroso characteristics are offset by the richness and personality of Pedro Ximénez. Full-bodied, well balanced with a very smooth and velvety long aftertaste.

VARIETIES: 90% Palomino, 10% Pedro Ximénez

STORE

Should be stored standing, avoid intense light and maintain a constant temperature of 10°C-20°C.

SERVE

Sandeman Sherry Armada Superior Cream is ready to drink and does not require decanting. Serve chilled, between 10°C-12°C. Once open, Sandeman Sherry Armada Superior Cream will remain fresh for up to 8 weeks.

ENJOY

Sandeman Sherry Armada Superior Cream is a good match to rich desserts, accompanying cakes, ice creams, chocolate or even blue cheese.

TECHNICAL DETAILS

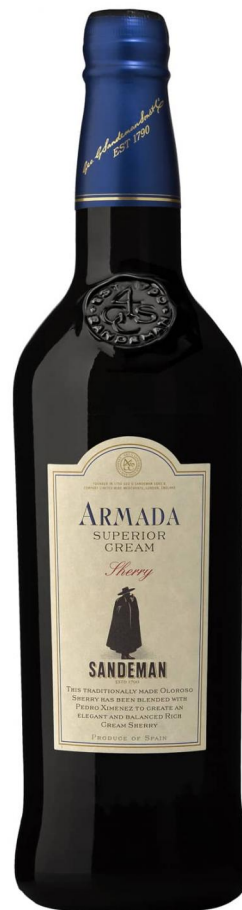
Alcohol: 17,5% | Total Acidity: 4,7 g/l (tartaric acid) | Sugar: 134 g/l | pH: 3,1

NUTRITIONAL INFORMATION

Alcohol: 13.9g/100ml | Sugar: 13.4g/100ml | Energetic value: 154Kcal (645 kj)/100ml | Vegan: No | Vegetarian: No | Gluten: No

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.



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