



## SANDEMAN SHERRY ARMADA SUPERIOR CREAM

**TYPE:** Fortified **CATEGORY:** Oloroso Cream **COLOUR:** White **STONE:** 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 (TYPICAL VALUES FOR 100 mL)

Alcohol: 13,9 g | Sugars: 13,4 g | Energetic Value: 645,5 kJ/154,3 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

### ALLERGENS:

Contains sulfites

### BOTTLER:

Bottled in origin for Sandeman Jerez, S.L., Jerez de la Frontera, Spain by R.E. 0202, CA, Spain

