

# CANASTA

In EEC terms, Quality Liquor Wine Produced in a Specific Region, (VLCPRD, CE R1493/99); in Spain, fortified, aged liquor wine with the Quality Demarcation Jerez – Xérès – Sherry. Sweet Oloroso or “Cream”.



**Type of grape:** Palomino and Pedro Ximénez. Vineyards: Jerez Superior. Pago Balbaína and Carrascal.

**Alcohol content:** 19.5 % Alc. /Vol.

**Type of grape:** Sherry. Sweet Oloroso or Cream Sherry.

**Sugar content:** 132 gr./l

**Production:** Bud musts. Controlled fermentation. Fortified at 19.5°. An elegant blend of Palomino and Pedro Ximénez before entering the Criaderas y Soleras system for physical-chemical ageing through oxidation in oak casks. Aged for at least six years. A unique sweet oloroso or “cream”.

**Tasting notes:** Sweet oloroso. Mahogany colour and aromas of dried nuts with a hint of raisins and brown sugar. Smooth, velvety palate with warm alcohol flavours and a persistent aftertaste.

**Suggestions for consumption:** It can be consumed very cold by itself and with desserts, or on ice as a refreshing drink.