

Leyenda Cream

Grupo Estevez

Spain - Andalucia - Sherry

Cream is a blend of 70% Oloroso (Palomino grape varietal) and 30% Pedro Ximenez (Pedro Ximenez grape varietal). It is dark mahogany in color with lovely aromas of dry fruits, oak and raisin. Smooth on the palate; well balanced and rich with a long after taste. Velvety, well rounded and complex.

Specifications

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|---------------------|---|
| Appellation | Sherry |
| Varietals | 70% Palomino and 30% Pedro Ximenez |
| Vinification | oxidative aging |
| Pairings | To be served on its own at room temperature, chilled from the fridge or over ice 'on the rocks'. Also a superb way to accompany desserts, pastries and cured cheeses. |



Codes, Weights and Measures

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|----------------------|------------------------------|
| UPC | 7 84585 01697 6 |
| Units/Case | 6 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 01697 3 |
| Case Weight | 16 |
| Cases/Pallet | 101 |
| Layers/Pallet | 20 |
| ABV | 17.50% |
| SRP | \$ 21.00 USD 750mL Bottle |

Reviews and News

NV Leyenda Cream - 88 PTS - TASTINGS