



CONDADO DE HUELVA
Denominación de Origen



BODEGAS
OLIVEROS
EST 1940

Cream

D.O. Condado de Huelva

Grape: Palomino and Pedro Ximenez

Made from Palomino and Pedro Ximenez grapes, our Cream is a fortified wine aged under the traditional system of criaderas y soleras. This unique medium sweet wine of amber color has a rich intensity in nose and palate, candied orange, crushed almonds, caramel, raisins and toffee.

Colour: deep burnt amber.

Aroma: toffee and raisins on the nose, a hint of varnish and burnt fruitcake.

Palate: Full bodied and sweet, with intense flavours of raisins, citrus peel and nuts. Fresh, long finish. Amazing balance.

Suitable as aperitive or with desserts and ice cream.

Serve at 12-16°C

Cont. 75cl

Alc.17%

Bottles per case: 6

Cases per pallet: 96



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