

## WINE

SOLERA CREAM

## VINTAGE

N/V

## ORIGIN

D.O. Montilla Moriles

## VARIETY

100% PEDRO XIMÉNEZ

## VINIFICATION

When an Oloroso is sweetened with some concentrated Pedro Ximénez sweet wine, it becomes a Montilla Cream, a synonym of dark, full, rich, sweet not cloying wine.

## TASTING NOTES

COLOUR: Deep mahogany colour.

NOSE: With a slight burnt touch, and a full, soft, somewhat raisiny flavour.

PALATE: Clean finish and a lingering sweetness in the mouth.

Alcohol (%vol.): 18%  
Acidity (g/l tartaric acid): 5  
Sugar (g/l): 120  
PH: 3.45

## FOOD PAIRING

Serve to sip on its own as a comforting winter drink instead of a liqueur. Ideal for both aperitifs, accompanying pâtés, for desserts with sweets, light cakes, coffee or nuts. Taste it on the rocks!

## TEMPERATURE

15°- 20°C

## PACKAGING

BOTTLE: 50cl (Cod. EAN: 8410487707781)  
CASE: 6 Bottles Cod. EAN: 68410487707783)

