

## 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

<b>Appellation</b>	Sherry
<b>Varietals</b>	70% Palomino and 30% Pedro Ximenez
<b>Vinification</b>	oxidative aging
<b>Pairings</b>	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

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

## Reviews and News

NV Leyenda Cream - 88 PTS - TASTINGS