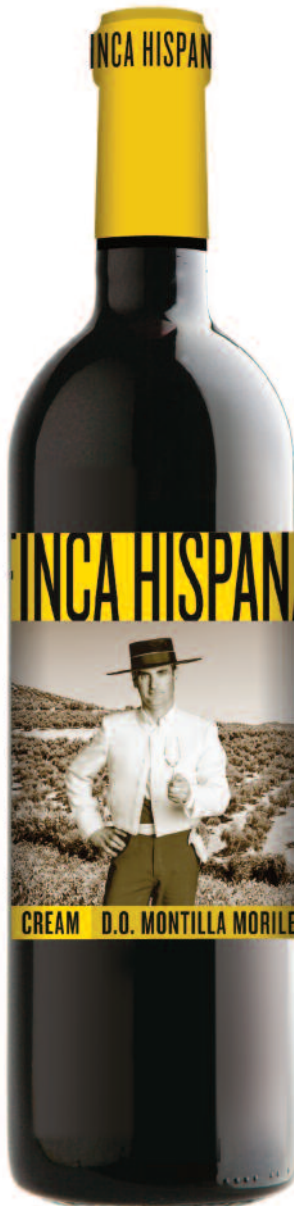


# FINCA HISPANA

**Wines made with passion,  
For people who are passionate about wine.**



## **Finca Hispana Cream, NV DO Montilla Moriles**

**Type of Wine:** Sherry

**Appellation of Origin:** DO Montilla Moriles

**Winery:** La Aurora, Montilla, Cordoba

**Varietal:** 100% Pedro Ximenez. Vines are between 60 and 80 years old.

**Terrain:** The climate in interior of Andalucia is made up of a brutally hot summer, and a somewhat milder winter. The average temperature in December/January is 61° F. The annual rainfall is below 20 inches per year, and the soil conditions can only be described as poor.

**Harvest:** Hand picked and selected twice: initially in the vineyard, with a second selection on receipt at the winery.

**Ageing:** This Cream is made using an Olorosso with a small amount of Pedro Ximenez added (to sweeten).

**Bottling:** Bottled on the property.

**Serving Temperature:** Between 41° and 55° F

**Alcohol Content:** 15%

### **About the producer:**

*Juan Antonio Gomez Ramirez, dressed in the traditional Andalusian "Traje Corto", invites you to try this Cream, a blend of Fino and Pedro Ximenez. You will be transported to the south of Spain, where everything moves more slowly. Salud!*

### **Tasting Notes:**

**Color:** Gold.

**Nose:** Sweet, with a scent of hot summer hay.

**Palate:** A sweet, refreshing drink when served slightly chilled before the meal, to open the palate, or afterwards with nuts, cheese or olives. For a less sweet version, add a twist of lemon or lime and serve over ice.

**Format:** 750ml (case of 12 bottles)