

# El Maestro Sierra



## *Cream*

**Sweet wine aged in American Oak barrels.**

**17.5% vol.**

**Grape varieties: Palomino and Pedro Ximénez.**

Cream is a fortified wine born from the coupage of the two characteristic grapes of the Jerez-Xeres-Sherry D.O: Palomino and Pedro Ximénez.

Its elaboration requires a proportion of 70% of 15 year old Oloroso and 30% of 5 year old Pedro Ximénez. Once blended, Oloroso and Pedro Ximénez will be passed into the American Oak barrels to age for a further 4 years through the system of criaderas and soleras.

**To the senses: chestnut, elegant, oily, seductive.**

**For El Maestro, it goes with... toast with Torta del Casar cheese.**

Bodegas El Maestro Sierra.  
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[www.maestrosierra.com](http://www.maestrosierra.com)