

Mata Cream Sherry



Blast from the past! Mata Cream Sherry was an iconic Spanish brand in the 19th century, lovingly revived for wine lovers of today. This pleasantly sweet and savory Sherry is produced in the traditional way, blending Palomino and Pedro Ximenez grapes grown in estate vineyards in Jerez, Spain. This region is home to the white chalk Albariza soil, optimum for growing Palomino grapes and producing the most highly renowned wines in the world. Mata Cream Sherry originates from this rare terroir. There are two important benefits from this brilliant white Albariza soil; the impressive high water-retention nourishes the vines during intensely hot & dry summers, and its reflective nature created by high chalk content aids in photosynthesis.

GRAPE: 100% Palomino

PAIRING SUGGESTIONS: Serve slightly chilled. Pair with apple empanadas, pecan pie, pear strudel, dried fig and date cake as well as with hard aged cheeses and foie gras.

VINIFICATION AND AGEING: After harvest, the grapes are fermented and aged in a fractional blending system yielding wines with depth and complexity. Produced, aged and bottled in Jerez de la Frontera in traditional American Oak 500 liter casks. The wine is a blend of Oloroso and Pedro Ximenez, resulting in a fortified wine of oxidative aging with a deep mahogany color. The PX that goes into this Oloroso is estate owned from establish in-house soleras producing in a wine that is well-integrated and multidimensional.

LOCATION, SOIL, CLIMATE: While most producers fortify with bulk spirit made in La Mancha from Airen, this sherry utilizes Palomino grape distillate from estate vineyards located in Jerez which integrates seamlessly with the base wine. The grapes are from Carrascal, Macharnudo and Lomo Pardo Pagos, three estate vineyards comprised predominately of Albariza soil.

TASTING NOTES The intoxicating aromatics are a combination of both nutty and smoky Oloroso notes combined with dates, dried figs and warm baking spices. On the palate the seductive sweetness is balanced by tangy dried mandarin peel, candied nuts and long elegant finish.

