



VALDESPINO

— EST. 1875 —

ISABELA

CREAM

This delicious Cream Sherry is the perfect example of our blending skills at Valdespino. A full bodied, elegant Oloroso is rounded up with a luscious Pedro Ximenez to achieve its perfect richness.

To add complexity the final blend is aged in its own Solera acquiring depth and finesse.

Isabela represents the perfect balance between character and sweetness. It is a very old Oloroso from Valdespino sweetened lightly with Pedro Ximénez, which is added halfway through the ageing process so that the combination harmonises throughout its final years in the cask. The result is a blend of intensity and sweetness which lingers on the palate and in the memory.

GRAPE VARIETAL

75% Palomino Fino
25% Pedro Ximénez

TYPE OF AGEING

Oxidative

AVERAGE AGE

15 years. The blend is aged
5 years in its own Solera to
achieve its delicate finesse.

ALCOHOL VOLUME

17,5 %

TOTAL ACIDITY

4,2 g/l.

RESIDUAL SUGAR

120 g/l.

TASTING

Dark mahogany.

Nutty and ripe fruit aromas, dried plums, dates, raisins,
with chocolate hints.

Smooth, well balanced, rich and complex with a long
after taste.

ENJOYING

Serve at cellar temperature or slightly chilled.
Accompanying blue cheeses (gorgonzola, stilton, etc)
or fruit puddings.

Also enjoy Isabela Cream on the rocks with a slice of
orange as a long drink.

