

# SHERRY



## FINO

A pale golden or straw-colored wine with a sharp, delicate bouquet suggestive of almonds. It is light and dry on the palate. This wine is aged under a veil of yeasts called "flor." Serve chilled.



## MANZANILLA

A straw-colored wine with a dry, sharp bouquet which is light on the palate. It is aged under the very special type of "flor" that exclusively grows in bodegas located in Sanlúcar de Barrameda. Serve chilled.



## AMONTILLADO

An amber-colored wine with a sharp but subtle bouquet suggestive of hazelnuts. It is light and smooth on the palate.



## OLOROSO

Initially dry, it is an amber to mahogany-colored wine and has a pronounced bouquet. It has overtones of nut and a full, vinous body.



## MEDIUM

An amber to mahogany-colored wine with a delicate bouquet and a slightly sweet palate.



## CREAM

A sweet, mahogany-colored wine, made from Oloroso. It has an intense aroma, velvety palate and full body.



## PEDRO XIMÉNEZ (PX)

A dark, mahogany wine with a deep bouquet of raisins. It is smooth and sweet in the mouth. This full, vigorous and perfectly balanced wine is produced from sun-dried Pedro Ximénez grapes.

# SHERRY



## FINO

De color pajizo o dorado pálido, aroma punzante y delicado (almendrado), seco y ligero al paladar, con crianza en flor. Servir frío.



## MANZANILLA

De color pajizo, aroma punzante, seco y ligero al paladar, con crianza en flor, exclusivamente en bodegas situadas en Sanlúcar de Barrameda. Servir frío.



## AMONTILLADO

De color ámbar, con aroma punzante atenuado (avellanado). Suave y lleno al paladar.



## OLOROSO

Inicialmente seco, de color ámbar a caoba, con aroma muy acusado como indica su nombre (nuez). Con mucho cuerpo y nariz profunda.



## MEDIUM

Vino de color ámbar a caoba claro. De aroma atenuado y paladar ligeramente dulce.



## CREAM

Vino dulce, obtenido a partir del oloroso, de color caoba. Tiene aroma intenso, paladar aterciopelado y mucho cuerpo.



## PEDRO XIMÉNEZ (PX)

Vino de color caoba oscuro, con profundos aromas de pasificación. Suave y dulce a la boca. Pleno, vigoroso y con perfecto equilibrio. Elaborado a partir de uvas Pedro Ximénez expuestas al sol para su pasificación.