



# CROFT ORIGINAL

Savour the sweet, crisp refreshment of Croft original, the classic pale cream. This iconic sherry is sophisticated, smooth, and sociable. With its light colour and refreshing taste, it has been gracing garden gatherings and family get togethers for generations.

Enjoy it poured straight from the fridge or serve over ice or in a spritz for a modern twist.

## **TECHNICAL INFORMATION**

Type: Pale Cream

Denomination of Origin: DO Jerez-Xérès Sherry

Grape Variety: 100% Palomino

Ageing: Average 3 years in American oak casks following the

traditional Solera system

**Alcohol**: 17.5% vol

**PH:** 3

**Total Acidity:** 4.5 g/l (tartaric acid)

**Volatile Acidity:** 0.4 g/l (acetic acid)

Residual Sugars: 110 g/l

### **VINIFICATION**

The first press of Palomino grapes is fermented to between 11% and 12% alcohol before being fortified to a further 15.5%. Once within the Croft solera, the combination of alcohol, temperature and humidity helps the formation of a layer of "flor" (yeast) on the surface of the wine. This flor protects the wine from oxygen and gives it it's unique aroma and character. Following 2 years ageing under flor, concentrated wine must and wine alcohol is added to sweeten and protect this wine. It is then aged as a sweet wine in American oak casks for a further year.

## **SERVING & PAIRING**

There's nothing quite like a chilled Croft Original - simple, sophisticated and poured straight from the fridge.

For those looking for something new, the possibilities go far beyond a simple chilled glass. Pour over ice or serve up a Croft Spritz for a lively alternative. Simply mix Croft Original with tonic or a splash of lemonade and a slice of lemon and listen to the glorious clink of ice cubes as you raise your glass and savour the moment. It's Croft time

#### **TASTING NOTES**

Croft sherry has a clean crisp taste and an aromatic sweet finish giving you a lighter, fresher alternative to traditional dark sherries.

