

TRUE BLUE

Introducing the New Harveys Bristol Cream

NEW PACKAGE, SAME GREAT QUALITY SHERRY

- Harveys Bristol Cream is the #1 Sherry brand in the world as well as #1 in the USA
- Harveys was named Fortified Wine Producer of the Year in 2017 (IWSC)
- The Bristol Cream is a unique Sherry created in 1882; a blend of Fino, Amontillado, Oloroso and Pedro Ximenez Sherries which have been aged separately in the Solera system (averaging between 3 and 20 years of age)
- The new package was created to tell the Harveys story, premiumize the brand, attract new users, and encourage chilled consumption
- New thermochromic label turns blue when product is chilled
- Necker on every bottle of 750 ml and 1.0L announcing the new package
- 1.5L format will have new label design but retain same bottle

FEATURE

BENEFIT

Best Selling Sherry in the World and in the U.S.	High consumer awareness and interest: the ONE Sherry you must have on the shelf or on the after dinner drink list
Harveys Bristol Cream is the only blend of four different styles of Sherry	A unique wine with no equivalent in the market
Harveys was established in 1796 and is one of the oldest wine brands in the world	A historic brand with high awareness and centuries of tradition
Royal Warrant from the British Royal family on the front of every bottle	Prestigious and unique - the only Spanish product with this honor
New Package	Communicates the quality and brand story, and how to serve it

Did You Know?

- Harveys is the only Spanish product with a Royal Warrant from the Queen of England, since 1895
- Harveys is not a cream liqueur like Baileys
- Harveys is the only Sherry made with four different styles and aged 3 to 20 years in Solera
- Harveys is awesome with Oreos or any dessert
- Harveys is an iconic brand and SELLS

FINO
OLOROSO
AMONTILLADO
PEDRO XIMENEZ





Type: Cream

Denomination of Origin:
DO Jerez-Xérès-Sherry

Grape Variety: 80% Palomino,
20% Pedro Ximenez

Aging: A blend of Soleras with 3
to 20 years aging

Total Acidity:
3 g/l (tartaric acid)

Residual Sugars: 138 g/l

Alcohol: 17.5%

Harveys Bristol Cream

Harveys was founded in Bristol, England in 1796. At the time foreign wines including Sherry were transported by ship in oak casks and then blended to sell in the UK. In 1871 the company decided to focus solely on Sherry and in 1882 Harvey's Bristol Cream was created in the company's cellars by John Harvey II and his brother Edward; it was a new, creamier and richer blend than the previous Bristol Milk.

From 1970 onwards Harvey's began investing heavily in the region of Jerez, purchasing top quality vineyards and cellars. Harvey's Bristol Cream is now produced in Jerez, the home of Sherry and has become the number one selling Sherry in the world with presence in more than 70 countries.

WINERMAKER'S NOTES

This wine shows a mahogany color with antique gold notes. On the nose it is delicate, fruity, fresh and aromatic with notes of raisins and hints of caramel. On the palate smooth, creamy and elegant highlighting the fruitiness of the Pedro Ximenez and the complexity of the Oloroso. The Finos and Amontillados give subtle aromas, sharpness and elegance.

SERVING AND PAIRING

Serve chilled. Especially recommended with ice and a twist of orange. Pairs perfectly with fruit salads, ice cream, cheese, cookies and desserts.

PRODUCT	SIZE	CLOSURE	UPC
Harveys Bristol Cream	12x750	Screw cap	5010277010164
Harveys Bristol Cream	12x1000	Screw cap	5010277010188
Harveys Bristol Cream	6x1500	Cork	5010277010492
Harveys Bristol Cream	24x375	Screw cap	5010277010133

IF YOU DON'T HAVE THE NEW HARVEYS, YOU DON'T HAVE HARVEYS.

González Byass, USA
1525 W Homer St, Suite 301,
Chicago, IL 60642
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Please drink responsibly.

Tel: 773-334-6700
Fax: 773-334-4488
Email: info@gonzalezbyassusa.com
gonzalezbyassusa.com

González Byass
Desde 1835
Familia de Vino
USA

The **BEST**
SELLING
Sherry in the
World*



FORTIFIED WINE
PRODUCER

FORTIFIED WINE
PRODUCER OF THE YEAR

NEW PACKAGE, ▶
Same Great Quality Sherry.

Enjoy **Harveys**
Bristol Cream Chilled.

IT'S THE PERFECT TEMPERATURE WHEN THE HARVEYS
LOGO ON THE LABEL TURNS BLUE



Source: IWSR 2018

PLEASE DRINK RESPONSIBLY. ©2018 Harveys Bristol Cream. ALL RIGHTS RESERVED. www.gonzalezbyassusa.com

HARVEYS BRISTOL CREAM

HISTORY

Harveys was founded in Bristol, England in 1796. At the time foreign wines including Sherry were transported by ship in oak casks and then blended to sell in the UK. In 1871 the company decided to focus solely on Sherry and in 1882 Harveys Bristol Cream was created in the company's cellars by John Harvey II and his brother Edward; it was a new, creamier and richer blend than the previous Bristol Milk.

From 1970 onwards Harveys began investing heavily in the region of Jerez, purchasing top quality vineyards and cellars. Harveys Bristol Cream is now produced in Jerez, the home of Sherry and has went on to become the number one selling sherry in the world with presence in more than 70 countries.



WINEMAKING

This Cream sherry is a blend of different styles of sherry; Oloroso, PX, Fino and Amontillado aged for an average of 7 years. Each wine is aged separately in the solera system and then blended together specifically chosen to give the perfect balance. The blend is mainly Palomino based with 80% of the wines being Fino, Amontillado or Oloroso. The 20% of PX adds the natural sweetness to the wine.

Harveys Bristol Cream is the only Sherry made up of a blend of 4 different styles that exists.

WINEMAKER'S NOTES

This wine shows a mahogany color with antique gold sparkles. On the nose it is delicate, fruity, fresh and aromatic with notes of raisins and hints of caramel. On the palate smooth, creamy and elegant highlighting the fruitiness of the Pedro Ximenez and the evolved vinosity of the Oloroso. The Finos and Amontillados give subtle aromas, sharpness and elegance.

SERVING AND PAIRING

Serve chilled. Especially recommended with ice and a twist of orange. Pairs perfectly with fruit salads, ice cream, cheese and foie.

CONTACT:

GONZALEZ BYASS USA
1525 W HOMER ST, SUITE 301,
CHICAGO, IL, 60642
TEL: 773 334 6700
info@gonzalezbyassusa.com
@gonzalezbyassusa



Type: Cream

Denomination of Origin:
DO Jerez-Xérès-Sherry

Grape Variety: 80% Palomino,
20% Pedro Ximenez

Ageing: A blend of soleras with
average 7 years ageing

Total Acidity: 3 g/l (tartaric acid)

Volatile Acidity: 0.35g/l (acetic acid)

Residual Sugars: 138 g/l

Alcohol: 17.5% vol alc