

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

Acohol: 17.5% vol alc