Mira la Mar Cream Sherry NV



Region

The Jerez Region is situated in the north-eastern corner of the province of Cádiz, in the extreme south of the Iberian peninsular. Jerez de la Frontera is the largest city in the area and capital of the wine region to which it lends its name, just a few kilometres from Jerez, stands the historic town of El Puerto de Santa María and completing the `Sherry Triangle` is the home of Manzanilla; Sanlúcar de Barrameda.

Producer

Covi Jerez is a co-operative which represents growers from all of the Sherry Triangle. It is committed to respecting the vineyards and wine growers in the Cadiz province. In 2008, Covi Jerez decided to develop its own brand of wines, vinegars and dressings and enter the market to compete as another winery, they then created their high quality range of sherries `Mira la Mar`.

Tasting Notes

This cream sherry is made by the addition of sweet Pedro Xinénez to dry Palomino. A brilliant amber in colour with gold refections. This wine has an intense nose of raisins with honey and caramel. The palate is full and sweet with honeyed stone fruit, raisins and prunes.

Food

Best served as alongside mature cheeses, figs and creme catalana. Serve chilled between 10 and 12 degrees.

Technical Information

Country	Spain
Region	JEREZ
Grape(s)	Palomino (75%) Pedro Ximenez (15%)
Type	Fortified
Style	Aromatic
Oaked Style	Not Set
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Sweet	
Alcohol Content	18%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	Yes
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	No

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