



# CREAM SHERRY No 3

imported by *Douglas Green*

The Douglas Green Cream Sherry is produced from the Palomino grape and Pedro Ximénez grapes and originates from Jerez-Xérèz.

Spicy and nutty with rich honey aromas and flavours. A rich dark cream sherry aged in wood and blended in the traditional criadera and solera method. It has a round and smooth, subtly sweet finish.

Serve chilled 16°C. Simply delicious, especially with Thai cuisine, or savoured after a meal with dessert or your favourite selection of cheese.

Colour	Mahogany colour
Nose	Concentrated aromas of smoky, dried fruits
Pallet	Luscious and smooth, rich and complex and very long on the palate
Wood	Wooded
Alc	17.32 % vol
RS	127 g/l
pH	2.93
TA	4.96 g/l



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