# Mira la Mar Cream 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%)	
Туре	White	
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: Egg:	No Yes
Vegetarian/Vegan	Vegetarian: Vegan:	Yes No



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