

CREAM "ZURBARAN"

JEREZ

501



A SHERRY HOUND SELECTION

ONLY 30 BOTAS AVAILABLE

NOT YOUR GRANDMA'S SHERRY

GROWERS

Cream "Zurbaran" from Bodegas 501 is named in honor of Francisco de Zurbaran, the Spanish Baroque painter so closely linked with Andalusia and who created many great works of art in Jerez. This solera of 30 botas was founded in 1783 at the founding of the Bodega. The fact that it is aged for so long after being blended, not the usual practice currently in Jerez, makes it unique among the excellent "Cream" sherries.

LAND

The triangle of towns (Jerez, Sanlucar de Barrameda, and Puerto de Santa Maria) forms the DO of Sherry in Spain. Within this area, the Pedro Ximenez (PX for short) produces the richer, sweeter Sherries.

FARMING

When producing sherry, a solera moves a portion of aging wine from younger to older barrels. This way, the older wines 'inform' the younger wines introduced to their barrel, and the oldest barrels always have some hint of the original wines laid down to age. A bota in sherry holds approx 500 liters (132 gallons).

WINE

The Sherry Hound discovered these 30 Botas in a Bodega dating back to 1783. We don't know exactly how old these Botas are, but we are pretty sure they haven't been tapped in 20 years! Not a cloying, sweet cream sherry, but rather a deep complex sherry that remains remarkably fresh.

FOOD

Cheesecake, blue cheese, sweet pastries

PRESS



UPC CODE: 410484103302

18% ALCOHOL