Bodegas Alvear

Alvear Cream

As with other Cream sherries on the market, Alvear Cream is a sweetened Oloroso. Unlike other more commercial Creams, however, Alvear produces its cream in a more artisanal style, by sweetening the wine with PX sweet wine, unlike the RCGM used to sweeten more commercial Creams.

Grape varieties 100% Pedro Ximénez

Soil Albariza (in the Sierra de Montilla) and Arenas Rojas (in the heart of the DO).

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Wine Merchants

www.banvillewine.com

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