

## HARVEYS Harveys Bristol Cream

\$16.70

\* Suggested retail price



| ШШ       | Product code          | 215483                      |
|----------|-----------------------|-----------------------------|
| \$       | Licensee price        | \$14.50                     |
| 110      | Format                | 12x750ml                    |
|          | Listing type          | SAQ Specialty by lot        |
| Ö        | Status                | Available                   |
| •        | Type of product       | Aperitif-Dessert-Fortified  |
|          | Country               | Spain                       |
| Ø        | Regulated designation | Denominación de origen (DO) |
| 9        | Region                | Andalucía                   |
| # ·      | Varietal(s)           | Palomino 80 %               |
| # ·      | Varietal(s)           | Pedro Ximenez 20 %          |
| <b>3</b> | Colour                | White                       |

## **ABOUT THIS WINERY**

John Harveys & Sons was founded in Bristol in 1796 by William Perry, who quickly became one of the most important exporters of sherry from Cadiz to Bristol. In 1822, John Harvey joined the business as an apprentice, took control of it, and gave its current name in 1871.

In 1882, John Harvey II and his brother Edward created Harveys Bristol Cream, one of the flagships of the family's product range.

## **TASTING NOTES**

Deep gold colour. Full nose, fragrant & elegant. Full bodied palate, rich with a mellow sweetness.

## **PRODUCTION NOTES**

Launched in 1882, and granted the Royal Warrant shortly after,

Harveys is crafted from a delicate blend of Jerez's finest wines;

delicate finos, aged amontillados, fragrant olorosos and the special

Pedro Ximenez grape combined to create a silky, mellow smoothness. The sherries are aged in American Oak butts through the traditional solera system, a system that sees up to thirty different soleras of each type of sherry, aged between 3 and 20 years, expertly blended together.

