

# CÉSAR FLORIDO CREAM CRUZ DEL MAR



75% dry Palomino and 25% sweet Moscatel. Wonderfully aromatic with notes of dried fruits, nuts and toffee. Rich, smooth and medium-sweet with notes of vanilla, spice and that quintessentially sherry wood-varnish tone. Layers notes of orange blossom, jasmine, wildflower honey, Medjool dates, marmalade, plump raisins and walnuts over calming chamomile and rich nuttiness. Serve chilled. Great with blue cheese, foie gras, pâtés and most desserts.

Cream sheries, an English invention, are sweet blends, usually of dry oloroso base wine with pedro ximénez. César turns the concept around by using moscatel instead of pedro ximénez to sweeten the blend. Another unique feature of his Cruz del Mar Cream Sherry is that he sources his palomino and moscatel grapes from family vineyards in prime areas of the Jerez-Xérès-Sherry Appellation. Most Cream Sherry is made by a bodega as an afterthought from inferior ingredients. César Florido puts the same care and ingredients into his Cream bottling as he does with the rest of his line, aging it an average of seven years in solera.

César Florido was founded in 1887 and is currently maintained by César Florido, a fifth-generation descendant of the founder. The winery is the oldest bodega in the town of Chipiona, located five miles from Sanlúcar de Barrameda along the road which continues to Rota. César Florido is one of only two bodegas in Chipiona that are still operating outside of the cooperative. Chipiona is an area dedicated to growing the moscatel grape, but most of the wine produced here is sold in bulk to the Sherry houses of Jerez de la Frontera, El Puerto de Santa María, and Sanlúcar de Barrameda. César Florido, by contrast, is one of the few bodegas that is estate bottling and who presses his own *mosta*, or base wine, from family vineyards planted to palomino fino, as well as purchased grapes from long-time growers. Utilizing native-yeast fermentation, César crafts wines of incredible personality. A longtime almacenista, César began estate bottling in 1988 and recently has emerged from obscurity to cult status for his enthralling range of wines which are uniquely Chipiona and have become among the best in the zone. He owns three separate bodegas in the town of Chipiona, one of which houses his iconic Cruz del Mar fino solera, just 50 meters from the ocean. With the closest proximity to the sea of any bodega in the region, his wines are imbued with the very spirit of this maritime climate through year-round, thick, luxurious *flor*.

AN EASTERLY WINE SELECTION • BELFAST, ME

## Tasting Note:

### CÉSAR FLORIDO CREAM CRUZ DEL MAR

Palomino & Moscatel. Aromas dried fruits, nuts & toffee; rich, smooth & medium-sweet; flavors of vanilla, spice, orange blossom, jasmine, honey, dates, marmalade, raisins & walnuts over calming chamomile & rich nuttiness.

## Shelf Talker:

### CÉSAR FLORIDO CREAM CRUZ DEL MAR

75% dry Palomino & 25% sweet Moscatel. Wonderfully aromatic with notes of dried fruits, nuts & toffee. Rich, smooth & medium-sweet with notes of vanilla, spice & that quintessentially sherry wood-varnish tone. Layers notes of orange blossom, jasmine, wildflower honey, dates, marmalade, plump raisins & walnuts over calming chamomile & rich nuttiness. Serve chilled. Great with blue cheese, foie gras, pâtés & most desserts.



AN EASTERLY WINE SELECTION