

NAVISA



CREAM MONTULIA

Gold Medal | 36th Grand International Wine Award Mundus Vini.
Bacchus de Plata | XXIII Concurso Internacional de Vinos Bacchus.



GRAPE VARIETY

Pedro Ximénez.



TERROIR

Grapes grown in limestone soil "Albarizas" from the D.O. Montilla-Moriles.



AGEING SYSTEM

Sweet Oloroso wine aged by oxidative aging in oak barrels during 2 years through the traditional system of criaderas & solera. Alcohol: 19'5%.



TASTING NOTES

Mahogany colour. Dried fruits (hazelnut) and raisins aromas. Sweet in mouth, full-bodied, vinous and persistent aftertaste, with wood and ripe fruits reminiscences.



PAIRING

Excellent pairing with all kinds of pastries.



PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.



NUTRITIONAL TABLE
AND LIST OF INGREDIENTS



Navisa

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