



Delgado Zuleta: Founded in 1744, Bodegas Delgado Zuleta is the oldest sherry bodega in Sanlúcar de Barrameda. The bodega is still a small boutique winery, located in the coastal village of Sanlúcar de Barrameda, at the mouth of the Guadalquivir River on the Atlantic coast. The coastal humidity and trade winds from the Atlantic create a unique microclimate, ideal for producing outstanding Sherry wines.

Cream Sherry: Produced by blending Dry Sherry such as Amontillado or Oloroso and sweet Sherry such as Pedro Ximenez or Muscat.

Tasting notes: Mahogany color with candied peach aroma and notes of figs and rasins. Velvety smooth and full-bodied, with a lingering creamy textured finish.

Grapes: Approximately 60% Palomino, 20% Pedro Ximenez, 20% Muscat

Appellation: DO Jerez-Xérès-Sherry

Soils: Abariza. White soil with high concentration of chalk and smaller amounts of limestone, clay and sand.

Aging: 8 to 9 years of aging in the solera.

Serving and Pairings: Serve slightly chilled, or with ice as a dessert wine, with cream pastries, coffee or soft and mature cheeses.

Alcohol: 17.5% **pH:** 3.9 **RS:** 125 grams per liter **UPC:** 750428219576



Sherry Region: Located on the southern Atlantic coast of Spain and bounded by 3 cities forming “The Sherry Triangle”; Jerez de la Frontera, Sanlúcar de Barrameda, and El Puerto de Santa María. Sherry has been produced continuously for the past 3,000 years. The region has mild winters and very hot summers that are cooled and moistened by the Atlantic breeze. The characteristic white chalky soil called ‘Albariza’ is permeable and able to retain moisture to feed the vines through the long and hot summer.

Other Wines Available:

D ZULETA Manzanilla
D ZULETA Fino
D ZULETA Amontillado
D ZULETA Oloroso
D ZULETA Medium of Amontillado

D ZULETA Medium of Oloroso
D ZULETA Pedro Ximenez
D ZULETA Palo Cortado
GOYESCO Vermouth