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POINTS

### Matusalem

Created Solera style, the delicious and decadent Matusalem spends an average of 30 years in American oak before being bottled. Tangy and salty on the attack, it's a wine of significant depth with richly concentrated flavors of caramel and walnuts, finishing with a burnt sugar note.



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### Noe

This is an exceptional, opaque mahogany, 100% Pedro Ximenezaged solera style in American oak and least 30 years. It's highly extracted with notes of espresso, dried olives, cola nuts, and a touch of furniture polish on the nose. Very well made. The grapes are partially sun-dried prior to pressing and fermentation.



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### Nectar

The opaque mahogany Nectar is a youthful, fruity wine made entirely of Pedro Ximenez and showing raisin fruit on the nose and caramalized figs, walnut cream, and white chocolate on the palate. Finishes very long. The fruit for this wine comes from estate vineyards in the Jerez Superior. The wine is produced Solera style, averaging seven years.



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### Solera 1847

The Solera 1847 has the profile of a light cream sherry. Medium mahogany in color, it offers caramel and unami aromas and a very sweet palate of dried fig and raisin. Made of a blend of 75% Palomino and 25% Pedro Ximenez aged for 8 years in American oak barrels using the Solera system.

