



## Harveys Bristol Cream Sherry

Harveys Bristol Cream Sherry is made from a unique blend of Fino, Amontillado, Oloroso, and Pedro Ximenez wines from 30 different soleras, aged on average between 3 and 20 years. Served chilled, or on the rocks with a slice of orange, Harveys Bristol Cream is an excellent aperitif with fruit salads or cheese such as smoked or aged goudas. It also pairs well with desserts such as almond or walnut ice cream.