



PX LA CILLA



BASIC DATA

Denomination: D.O. Jerez-Xérès-Sherry
Grape Variety: Pedro Ximénez

TECHNICAL CHARACTERISTICS

Alcohol Content: 17.5 +/- 0.5% vol.
Sugar: 400 +/- 10 g/l
PH: 4.1 +/- 0.1
Total Acidity: 3.8 +/- 0.5 g/L tartaric acid
Sulphites: less than 50 mg/l

AGEING

Type: Oxidative
Time: 5 years of oxidative ageing
Cellars: Las Pastoras
Total Casks: 176 botas distributed in 4 criaderas given over to oxidative ageing.
Type of Cask: Traditional Jerez Butt made from american oak.

Description of process: Pedro Ximénez wine is obtained from grapes of the same name which undergo a traditional process known as "sunning"; whereby the fruit turns to raisins. Once the Pedro Ximénez grapes have been pressed, the must is fortified with wine-based distilled spirit to bring the alcohol content up to 17.5%. It is then matured in American oak barrels following the traditional Jerez system of soleras and criaderas. This ageing or crianza is achieved through oxidation of the wine whilst in barrel and racking within each tier of the criadera.

TASTING NOTES

Very dark mahogany colour and aromas reminiscent of plums, raisins and chocolate against a background of noble oak. Velvety and sweet on the palate. Long finish with the predominant retro nasal aroma being that of raisins.

STORAGE

Once bottled, mature wines that have undergone oxidative ageing can retain perfect organoleptic conditions for many years.

Wine should be stored away from the light, at a temperature between 15 °C and 18 °C. They should be kept away from smoke, strong smells and vibrations.

SERVING SUGGESTIONS

Ideal in the kitchen to elaborate desserts and meat dishes such as pork with bitter orange. It is perfect also like a dessert itself due to his high sugar content.

Serve chilled between 6 and 8°C

FORMAT

75 cl. bottles in boxes of 6.

FORMATO

Botellas con capacidad de 75 cl. en caja de 6 botellas.

PREMIOS

Guía Peñin 2009 - 97 Puntos
Guía Repsol 2009 - 96 Puntos
Anuario de Vinos El Pais - 3 Racimos
Premios CINVE 2009 - Gran Oro



BARBADILLO

DESDE 1821