



PEDRO XÍMENEZ PREMIUM RANGE



BASIC DATES

Name of wine : Pedro Ximenez

Zone or designation of Origin: D.O. Jerez-Xerez-Sherry

TECNICAL CHARACTERISTICS

Alcohol Content: 19% vol.

Total Acidity: $3.8 \pm 0,5$ g/L tartaric acid

pH: $4.0 \pm 0,1$

Residual sugar: 375 ± 30 g/L

AGEING

Type: Oxidative

Time: 5 years of oxidative ageing

Cellars: Las Pastoras

Total Butts: 176 botas distributed in 4 criaderas given over to oxidative ageing

Type of Butt: Traditional Jerez Bota made from American oak

Description of process: Pedro Ximenez 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 Ximenez 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

Beautiful mahogany colour and aromas reminiscent of plums, raisins and chocolate against a background of noble oak. Velvety and syrupy on the palate. Log finish with the predominant retronasal sensation being that of raisins.

EVOLUTION AND CONSERVATION

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.

FORMAT

75 cl. bottles in boxes of 6.

PRIZES

* Peñin Guide 2010: 97 Points

* Proensa Guide 2010: 91 Points

* Repsol Guide 2010: 95 Points

* Gourmets Guide 2010: 6,5 Points

* Yearbook of Wines "El País" 2010: 4 Clusters

* CINVE 2009: Gold Medal



BARBADILLO

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