

XIMÉNEZ-SPÍNOLA

— PEDRO XIMÉNEZ —

FERMENTACIÓN LENTA

“Finding the origins...”

Nobody ever thought that making such a dry wine from Pedro Ximénez grape was possible. Nobody ever thought that this would possibly be one of the most expressive wine in a tasting. The qualities and finishing of a wine depend on the nobility of its origin. Here is where it all begins.

José Antonio Zarzana - Winemaker



ORIGIN	VARIETY	ALCOHOLIC CONTENT	VOLUME
Jerez de la Frontera	100% Pedro Ximénez	14%	75 cl.

Elaboration

White wine 100% from Pedro Ximénez grape, which is overripe for 21 days in addition to the conventional harvest. It is collected by hand and transported in 15 kg. boxes to avoid damage to the fruit, already evolved and less compact than fresh grapes, but full of aromatic and sensitive concentrations.

It is milled in a soft winepress, with yields per tonne of fresh grape of less than 600 litres of pressed must. Immediately after milling, it is placed with its skins in 300 litre French Oak barrels, adding 30 litres each day to each barrel - hence the name Slow Fermentation - so that the yeasts finish off all the sugars daily and leave the wine completely dry. This total fermentation is especially difficult in the Pedro Ximénez variety, due to its known ability to maintain residual sugars.

The musts are aged on lees with gentle battonage for six months in Oak barrels, reaching a very complex structure. The overripe grape, with its concentration of aromas and flavours, is extraordinarily expressive and with manifestations different from those of any other wine, so that the low yields per tonne and the slowness of the process acquire meaning. The result is a great aged wine where the qualities improve every year its evolution in the bottle, which can easily exceed 15 years, with high levels of quality.

VISUAL

During the first years of evolution in bottle, the visual phase is clean and intense gold with greenish iridescence and glyceric notes, when the glass is rotated. As time passes it is important to observe how the tonality of gold intensifies, always remaining clean.

NOSE

The nose is marked by the French Oak, which is attenuated with notes of raisins and dried plums. It lacks oxidation. There is no stridency, but harmony of all the elements. The natural aromatic characteristics are distinctly unique.

TASTE

In mouth, the non-existent alcoholic sensation, in spite of its 14 alcoholic content, is surprising. It is full-bodied and attacks all organoleptic perceivers, since from the tip of the acidity to the aftertaste of wood and ripe fruit, it is persistent and rich in plenitude.



Recommended temperature to consume: 7°-12°



Wide and open glass, but always in moderate quantity.



Under optimal conditions it can exceed 15 years.

"Out of respect to the freedom of all wine lovers and not condition their personal creativity, XIMÉNEZ-SPÍNOLA's policy is not to recommend pairing with any of their elaborations"