

XIMÉNEZ-SPÍNOLA

— PEDRO XIMÉNEZ —

PX Vintage

“Traditional raisins for a vintage wine...”

A vintage. A whole year of work... Pruning the vines, taking care of the vineyard, dreaming about rains, sun, moons and dusks. And finally the grapes arrive and slowly dehydrate under the sun. There is no need for Oak and barrel to finish the fruit of this raisin juice... Thus he was born.

José Antonio Zarzana - Winemaker



ORIGIN	VARIETY	ALCOHOLIC CONTENT	VOLUME
Jerez de la Frontera	100% Pedro Ximénez	12%	37,5 cl.

Elaboration

Grape harvested by hand and collected in boxes of 10 kg. so that it does not deteriorate. Once cut, it must spend no less than 21 days exposed to the sun, which will slowly and progressively dehydrate it, concentrating the wine fructose typical of its variety and providing the elegant natural sweetness, which distinguishes the high quality Pedro Ximénez from those made using other processes.

Since the levels of natural dehydration per "soleo" are very high, for each tonne of fresh grapes only 300 kg of raisined grapes are obtained, which, once in the winepress, generate around 100 kg of solid waste (skin, sticks and seeds) and 200 litres of real raisin must. The whole process is maintained as it has always been done in the Pedro Ximénez of our House.

This wine obtains its alcohol naturally from the less dehydrated grapes that arrive at the winery in the first few days of soleo. Fermented in American Oak barrels until it reaches 12%, level that is kept for 12 months in wood. It is clarified by natural decanting in barrel and goes directly to the bottle, after a soft cellulose filter, which helps it not to lose its natural aromas and flavors.

VISUAL

In the visual phase, it shows an intense amber color, clean and bright, with notes of glyceric teardrop when the glass is rotated. It does not have any edges in the observation of the glass, since it does not have a long aging time.

NOSE

Scents of ripe grapes, raisins, dried plums. Fermentative memories, slight oxidation and subtle notes of wood. When the glass is rotated, the raisins appear more intensely as a hegemonic aroma. It is direct and not complex in nose.

TASTE

It has a fresh and velvety entry, very integrated acidity that facilitates the tasting experience: dates, figs and of course raisins. It is intense but its aftertaste is much less persistent than that of a very old Pedro Ximénez. A juice of fermented raisins with slight notes of oxidation and wood.



Recommended temperature to consume: 14°



Wide and open glass, always in moderate quantity.



Under optimal conditions it can exceed 50 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"