

XIMÉNEZ-SPÍNOLA

— PEDRO XIMÉNEZ —

Brandy TRES MIL BOTELLAS

“The plenitude of a perfume that is drinkable...”

Concentrating the flavours and aromas of a wine can be understood as the desire of every winemaker. Distilling its very essence is a pleasure even greater than the fermentation itself. That's why since 1948 this Brandy has been considered a perfume that is actually drinkable.

José Antonio Zarzana - Winemaker



ORIGIN	VARIETY	ALCOHOLIC CONTENT	VOLUME
Jerez de la Frontera	100% Pedro Ximénez	40%	70 cl.

Elaboration

Distilled from the wines of our house, which is part of the second phase of the aging process of the brandies we produce. The first phase is the same as our Brandy DIEZ MIL BOTELLAS, from which 2100 litres are separated annually to continue aging for another 13 years in 225 litre American Oak barrels.

Originally, once distilled from Pedro Ximénez, the extracted alcohols are aged in Chestnut wood casks of 750 liters of capacity, which have been previously enveloped with our Pedro Ximénez wine; the sum of Chestnut and Oak makes it very balanced. There is a perfect harmony between the sweet flavours and aromas, which Chestnut respects, and the strong astringency that Oak inevitably brings. The final result is achieved thanks to the contribution of the Pedro Ximénez grape as a raw material and the quality of the barrels selected for its production.

Each barrel is made according to sensory and organoleptic tasting criteria, but even so, year after year the regularity is so strict that it is practically impossible to distinguish one barrel from the other. Finally, the yield is less than 100 bottles of distillate per tonne of fresh grapes.

VISUAL

It navigates between the dark amber and the not very intense mahogany, with greenish edges very typical of its prolonged aging. It doesn't look dense or colorful enough to appear tiresome to the eye. Clean and bright as a result of its stabilization over the years.

NOSE

In the olfactory phase, the initial alcoholic intensity of its 40° is shown, after a few seconds of oxygenation, gently balanced with notes of raisin, as well as with hints of noble woods, woodwork and background of old Solera. Perfumed without tiring on the nose and pleasantly appetizing.

TASTE

In mouth it is round, pleasant, deeply velvety and with a subtle sweetness reminiscent of both the raw material and the barrels in which it has aged. The retro-nasal phase is one of absolute fullness, with a very prolonged aftertaste intensity. It reports a longlasting and absolutely unforgettable sensory perception.



At room temperature recommended consume, always below 25°



Open glass, always in moderate quantity.



Under optimal conditions it can be stored over a lifetime.

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