

XIMÉNEZ-SPÍNOLA

— PEDRO XIMÉNEZ —

Brandy CIGARS CLUB N°1

“For lovers of soft cigars...”

We have sought a perfect "companion" to improve the smoking of low intensity cigars, mainly most Dominicans, Nicaraguans and some Habanos. It is not a question of balancing the distillate, but of adapting it to the perfect smoke of a unctuous cigar with little astringency...



José Antonio Zarzana - Winemaker

ORIGIN

Jerez de la Frontera

VARIETY

100% Pedro Ximénez

ALCOHOLIC CONTENT

43,25%

VOLUME

70 cl.

Elaboration

Distilled from 100% Pedro Ximénez grape wines, with a yield of nearly 90 litres of Brandy per tonne of fresh grapes. Certified real raisin wine is distilled in order to obtain "Holandas finas de alquitara", capable of producing "Brandy distilled from wine" with organoleptic characteristics different from those of any other distillate.

Until this Solera was founded in 1948, no winemaker dedicated to Pedro Ximénez had ever done anything similar, and even today our procedures are the only ones of their kind known in Spain. After distillation, this product spends 12 years in a 750 litre Chestnut barrel and another 12 years in 250 litre American Oak barrels. Once the precise quality for the cigars of Fortaleza N°1 has been selected, another year passes, unifying the whole obtained. The sum of upbringing periods means that the average age of each bottle is no less than 25 years.

Since this is a specific selection for cigars, we don't choose the barrels that are regular as the rest of the Solera, but those that have organoleptic characteristics that are markedly suitable for the cigars they are intended to accompany.

VISUAL

Pale amber, it is not particularly rusty and its level of chromatic intensity is very faint, despite its marked old age, which makes it denote borders with subtle, slightly greenish iridescence, typical of its years in contact with Oak.

NOSE

In the olfactory phase the initial alcoholic intensity is shown, after a few seconds of oxygenation, gently balanced and subtle, with notes of raisins and figs. Integrated wood that is rounded off with notes of passification, as well as reminiscences of noble woods, woodwork and a background of old Solera.

TASTE

In mouth it is round, pleasant, 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 full of perceptions, with a very long aftertaste intensity.



At room temperature recommended consume, always below 25°



Fine glass balloon cup, in moderate quantities.



Under optimal conditions it can be stored over a lifetime.