

XIMÉNEZ-SPÍNOLA

— PEDRO XIMÉNEZ —

Brandy CIGARS CLUB N°3

“For lovers of intense cigars...”

Logically, when a cigar acquires a very high strength, we are faced with the problem of not easily obtaining the perfect distillate to accompany it. In reality, we need the intensity and tannins that initially may seem disproportionate, although they are not organoleptically so, when combined with the most intense and strongest cigars...

José Antonio Zarzana - Winemaker



ORIGIN	VARIETY	ALCOHOLIC CONTENT	VOLUME
Jerez de la Frontera	100% Pedro Ximénez	47,15%	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°3 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 very strong 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

Classic pale mahogany, with marked greenish iridescence typical of its prolonged oxidation in Oak, which gives it a vision very similar to that of the wine it comes from. It is clean and bright, as a result of its prolonged stability in wood.

NOSE

In the olfactory phase, moderate aromatic intensity, raisins and dried plums. Alcoholic perception is initially high and gradually balanced with the progressive oxygenation of the glass. Remarkable alcohol content. Present and long-lasting wood, yet elegantly enveloping.

TASTE

In mouth it is specific for the cigars that it complements and with very marked wooden features without losing its balance. The P.X. notes don't stand out over the distillate. The retro-nasal phase is intense and very long, with a persistent aftertaste. It has a natural tendency to Oak with hints of vanilla that make it indispensable for the smoke of the last third.



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.