

XIMÉNEZ-SPÍNOLA

— PEDRO XIMÉNEZ —

Vinagre EN RAMA

“A wonderful mistake, made of wine...”

When a Pedro Ximénez wine is made from raisins, the evolution is not always the expected one. There are natural yeasts called "microderms" that sometimes develop, feeding on the alcohol and fructose of wine that end up becoming acetate. And from this natural acetate is born this unique vinegar, made from Pedro Ximénez...

José Antonio Zarzana - Winemaker



ORIGIN	VARIETY	ACETIC	VOLUME
Jerez de la Frontera	100% Pedro Ximénez	6°	50 cl.

Elaboration

At any time during the aging of our Pedro Ximénez raisins, the yeasts known as "micodermas", taking advantage of the evaporation of alcoholic content, can attack one or more barrels of wine, transforming the original "ethyl alcohol" of the wine into "ethyl acetate", that is to say "vinegar". It is the consequence of the natural selection process of our Pedro Ximénez barrels, since we do not correct or alter the content of the barrels that develop any type of volatile acidity during their aging process.

This vinegar Solera was born in 1983, when the then owner of the company, D. José Luis Zarzana Palma, began to select and separate the qualities of wines that had been static for ten years, without replacing the loss of Criaderas, which resulted in two large batches: one of high volatile acidity and another of balanced volatile acidity. The one with the highest acidity had lost density and grams of sugar as well as much of the alcohol. It had ceased to be wine to begin an inexorable journey towards Vinegar.

It is bottled "En Rama", that is to say, unfiltered and in the same conditions in which we extract it from the barrels of the cellar where we store it, which is why it maintains very powerful aromas and flavours, although softened by the years of aging in oak. Due to its lack of complete filtration, it can develop natural sediments that do not alter its quality at all.

VISUAL

Intense mahogany with edges. As it is bottled "en Rama", i.e. without filtering, its appearance is not entirely crystalline and neither is its capacity for visual cleaning over time, as slight sedimentations of totally natural particles may appear on the bottom of the bottle, which in no way impair its quality, rather they are unequivocal proof of its quality.

NOSE

Ethyl acetate with acetone, lacquer and varnish reminiscences, then softened with raisins, plums and oak. Very marked and penetrating acetic nose, without disturbing. It transmits greasiness, serenity and harmony. You almost feel like drinking it in glasses.

TASTE

Intense, wide and prolonged flavour. It is an evolved wine, turning into acetic acid the fructose and alcohol that originally composed a barrel of Pedro Ximénez. That's why it has lost its volatility and density. Less oily in mouth than a Pedro Ximénez, but very sharp without being aggressive, nor failing to remember the wine it is made from.



Recommended consume at ambient temperature



Homologated tastevin glass.



As it is not filtered, it can be stored for no longer than 7 years.