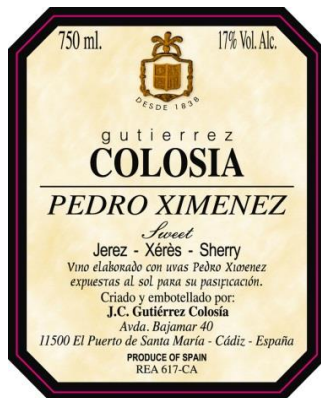


Pedro Ximénez Gutiérrez-Colosía



Tasting Notes

A dark, ebony coloured wine with pronounced tearing and a thickness to the eye.

In the nose its bouquet is extremely rich with predominantly sweet notes of dried fruits such as raisins, figs and dates, accompanied by the aromas of honey, grape syrup, jam and candied fruit, at the same time reminiscent of toasted coffee, dark chocolate, cocoa and liquorice.

Velvety and syrupy in the mouth and yet with enough acidity to mitigate the extreme

sweetness and warmth of the alcohol leading to a lingering, tasty finish.



Production and Ageing

Pedro Ximénez wine is obtained from grapes of the same name which then under a traditional process known as "sunning", whereby the fruit turns to raisins. Musts are obtained after pressing which have an extraordinarily high concentration of sugars and a certain degree of colouring, which are then submitted to partial alcoholic fermentation, later detained by the addition of wine alcohol.



Ageing is exclusively oxidative in nature, facilitating a progressive aromatic concentration and increasing complexity, though always ensuring not to lose the fresh, fruity characteristics of the grape variety.

Serving Tips

It is a dessert in itself, though combining exceptionally well with desserts based on slightly bitter chocolate, with ice-creams and blue cheeses of great intensity, such as Cabrales or Roquefort.

Technical Details

Grape: Pedro Ximenez

Alcoholic content of: 17% Alc Vol.

Sugar: 180 - 500 gr. / litre