



XIXARITO

Pedro Ximénez

Wine Type: Sweet Natural.

Grape Variety: Pedro Ximénez.

PDO: Jerez-Xerez-Sherry.

Average Aging: 15 years.

Process and Aging: The wine Pedro Ximenez is derived from the grape of the same name, which is subjected to the traditional process of "soleo" to achieve an intense raisin fruit. After pressing the first grapes we obtain an extraordinary concentration of sugars and a certain level of colouration, which undergoes partial alcoholic fermentation by adding wine alcohol.

It's upbringing, exclusively from oxidative character, favours a progressive aromatic concentration and increasing complexity, while taking care not to lose the freshness and fruitiness typical of the variety.

Physical-chemical characteristics:

Alcohol: 15% Vol

Sugar: > 210gr / l.

Total Acidity: 4.00 to 5.00 gr / l.

Volatile Acidity: 0.5-0.7 g / l.

Tasting Notes: Wine of ebony colour with hints of iodine, with very wide tear and intense visual sensation.

The smell offers extremely rich aromas, dominated by the sweet notes of dried fruits such as raisins, figs and dates, accompanied by aromas of honey, syrup and fruit compote. accentuated by the toasted aromas of coffee, bitter caca, chocolate and licorice. The taste is velvety and creamy, with an acidity that mitigates the extreme sweetness and warmth of alcohol, and a long, delicious finish.

Pairing: Blue cheese (Cabrales, Gorgonzola, Stilton, Roquefort) desserts and ice cream, cheesecake, Vanilla Nougat and black chocolate, Panacotta, Mascarpone Ice Cream, Creamy Mexican and Chile Café.

Storage recommendations: The boxes must be stored in a cool, dry place. Serve between 15-18 ° C.