



Bodegas Ximénez Spínola, PX Delicado, Jerez, Spain (50Cl.), '2024'

Product code: `4547

PRODUCER PROFILE

There are not many wineries that have built their success by focusing on just one grape variety, let alone one that has been almost permanently out of fashion, but that is precisely what Bodegas Ximénez-Spínola have done since 1729.

Working solely with Pedro Ximénez, they produce a selection of fascinating dry wines, dessert wines and sherries that bring all of their 300 years of experience to bear.

VITICULTURE

The winery sources grapes from its own 20 hectares of Pedro Ximénez vineyards grown organically (albeit without official seal). José Antonio Zarzana focuses on quality and exclusivity - only limited and numbered editions from its annual solera selection are sold so it is arguably the winery with the smallest production in Marco de Jerez, an area covering the towns of Jerez, El Puerto de Santa María and Sanlúcar de Barrameda. They have recently moved to a small but well-tended winery on the road to Sanlúcar, in an area surrounded by vineyards. Bunches are harvested by hand and collected in 15kg boxes to keep the grapes in pristine condition. They then spend at least 21 days exposed to the sun, which causes them to slowly dehydrate, concentrating the sugars to give elegant natural sweetness.

WINEMAKING

Grapes are hand harvested and carefully laid on the ground on food mats, not in the open field but in the beds (lanes between the vines), so that during the shaded periods, the skin can accumulate tartaric acidity. Exposure to the sun slowly and gradually dehydrates each grape, evaporating water and concentrating natural fructose. Only 300 kilos of raisins are obtained per ton of fresh grapes. Grapes are then transferred back to the wine press in crates, equivalent to the work of a double harvest. Once the grapes arrive at the winery they are pressed, obtaining only 200 liters of must per ton of fresh grapes, which ultimately gives this wine an extremely low final yield.

TASTINGNOTE

An enticing mellow deep golden colour, with exceptional aromas from the sun dried grapes; notes of orange peel and herbs. Smooth, round and intense on the palate with currants, dried apricots, toasted wood and immense concentration of fruit on the palate.

FOOD MATCHING

Who needs dessert with a wine like this! But if you must, pair with rich sweet pastry tarts or aged Manchego or Cabra Andazul, or similar blue cheese.



TECHNICAL DETAILS

Varieties:

Pedro Ximénez 100%

Features

ABV: 13%

Closure: Natural cork

Colour: White

Oak Ageing

Time: 2 Months

Type: French

% wine oaked: 100

% new oak: None

Style: Still wine

Case Size: 6 x 50cl

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