



Bodegas Ximénez Spínola, PX Old Harvest Solera 1964, Jerez, Spain [45G/L RS], 'N/V'

Product code: `3864

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

A singular Sherry born entirely of PX. It marries two soleras: one, a dry, oxidative line begun in 1964 that drinks like an oloroso; the other, a sweeter solera dating back to 1918, whose wines now average 25 years of age. Hand-harvested Pedro Ximénez grapes are left to sun-dry for three extra days beyond the normal harvest. They are collected in small 15 kg boxes to preserve quality.

WINEMAKING

Fermentation takes place in barrel until reaching 17% alcohol naturally, or through concentration in the cask if needed. The wine is incorporated into the 1964 solera — a rare oxidative ageing PX, showing finesse closer to Palo Cortado or Oloroso than to traditional sweet PX. Alcohol integration is delicate, with minimal perception on the palate. To prevent refermentation and add balance, a touch of raisin must be carefully added during ageing, building to 45 g/L residual sugar in the final year. Selected barrels are blended a year before bottling to highlight oxidative depth while avoiding harsh oak, aiming for harmony between age, tannin, fermentation character, and the variety's natural elegance.

TASTINGNOTE

In the glass it shifts from light amber and old gold to a faint green edge, with steady legs. The nose is striking and alluring — honeyed yet lifted, packed with dried fruit (raisin at the core, but remarkably fresh), quince jelly, gentle oxidative hints, seasoned wood, cinnamon. Unlike the dense, dark PX stereotype, this shows brightness and charm. On the palate it lands medium-dry, the acidity keeping the sweetness taut and lively. The quince-raisin character dominates, laced with a touch of gingerbread. Broader and more textural than palomino Sherries, it stays graceful, long, and very clean. The finish runs and runs. Utterly delicious — generous and approachable.

FOOD MATCHING

Perfect with aged Manchego or Comté, where the nutty, savoury bite lifts the wine's dried fruit sweetness. Also shines alongside roast duck with spiced glaze, pork with quince, or slow-cooked lamb shoulder.



TECHNICAL DETAILS

Varieties:

Pedro Ximénez 100%

Features

ABV: 17%

Closure: Natural cork

Colour: White

Oak Ageing

Time: Decades

Style: Sherry

Case Size: 5 x 50cl

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