

Product code: 2751

BODEGAS XIMÉNEZ SPÍNOLA, EXCEPTIONAL HARVEST, JEREZ, SPAIN, 2019



Producer Profile

There are not many wineries that can claim to plant only one varietal, let alone one that could easily be seen as being out of fashion, but that is precisely what Bodegas Ximénez-Spínola have done since 1729.

Working solely with Pedro Ximénez to produce a selection of still wine, dessert wine, sherry and vinegar. Doing so, for so long, has made them masters of their trade and the wines they produce are simply magnificent.

Viticulture

Ripened on the vine for 21 additional days after the first trie, acquiring a natural sweetness without too extreme a concentration. This makes the final yield of this wine to be only 575 liters per ton of grapes.

Winemaking

Aged on the lees for 4 months in old American oak barrels.

Tasting Note

Golden in colour with an intense nose with the exceptional aromas expected of a late harvest: figs, raisins and prunes that blend with the pastry, typical of aging on lees. Light and intense in the mouth. Subtle, filling but not tiring. The acidity and natural sweetness play with ripe and fleshy fruit, leading to a long aftertaste in which the oak is so elegant

Food Matching

Fish and seafood.

Technical Details

Varieties:

Pedro Ximénez 100%

ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 4 months

Type: American Oak

% wine oaked: 100

% new oak: None