



Bodegas Ximénez Spínola, Exceptional Harvest, Jerez, Spain, 2023

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 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 wine, dessert wine and sherry. However, there are not many wineries with such immense history and deep knowledge of Pedro Ximénez either, making them true masters of the grape and producer of some truly exceptional wines.

Viticulture

Ripened on the vine for 21 additional days after the first trier, 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 ageing 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, seafood, braised liver.



Product code: 2751

Technical Details

Varieties:

Pedro Ximénez 100%

ABV: 12.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 4 Months

Type: American Oak

% wine oaked: 100

% new oak: None

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