



Bodegas Ximénez Spínola, Fermentacion Lenta, Jerez, Spain, 2018

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

Pedro Ximenez grapes are left to over ripen on the vine for 21 additional days to the conventional harvest. Harvested by hand and transported in 15kg boxes to prevent damage to the fruit.

Winemaking

Soft pressed and fermented on the skins in French Oak barrels (225 and 300l). To ensure slow fermentation, 30 litres of must is added to the barrel each day which means it is fermented totally dry. The musts are kept on the lees with soft battonage for six months in barrel.

Tasting Note

A clean gold colour with green highlights. The nose is marked by the French oak, which accentuates the raisin and prune aromas. A soft palate despite the high alcohol and a pleasant finish of ripe fruit and oak

Food Matching

Seafood and shellfish!



Product code: 2755

Technical Details

Varieties:

Pedro Ximénez 100%

ABV: 14%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 3 x 75cl

Oak Ageing

Time: 6 Months

Type: French Oak 225 and 300l

% wine oaked: 100

% new oak: None

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