



# Bodegas Ximénez Spínola, Jerez Seco Serie 2 PX Palo Cortado, Jerez, Spain, 2021

## 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

Vineyards are located in a prime location for growing Pedro Ximenez – between the towns of Jerez, Sanlúcar de Barrameda and El Puerto de Santa María. This area is made up of chalky soils near the mouth of Guadalquivir River, which was originally flooded by lagoons and salt marshes that were known as "Ligustino Lake". After the lagoons and marshland dried out, sediments and fossils that were deposited there over millions of years became the perfect soil type for vine growing. An accumulation of moisture and long hours of sunlight on the vine formulated what is known as one of the best wine regions in the world.

## Winemaking

Working only with PX, Ximénez Spinola display great technical skill and brilliance ... absolute masters of their craft! This bottling is from a combination of single vintage casks (2009/2013/2015/2019) blended together in 9 new barrels, matured for a year and then bottled. The initial fermentation was in French oak with wild yeasts, followed by ageing in American oak with some casks developing flor, whilst some not, giving incredible complexity from both biological and oxidative ageing. Benefiting from a recent change to DO regulations, there has been no fortification. Alcoholic fermentation to 15% is followed by oxidative ageing and evaporation, resulting in a final ABV of 17%.

## Tasting Note

A distinct Palo Cortado, with lovely amber colour, notes of oak and a luscious rounded palate with no evidence of alcohol. Being PX rather than Palomino the palate is fuller and rounder without a characteristic tang but has beautiful integration and a lovely nutty finish. Reminiscent of a mellow bourbon, with all its complexity, depth and generosity yet without the whack of alcohol. A truly memorable wine.

## Food Matching

Served with jamon, smoked almonds, blue cheese and rice dishes.



Product code: 4632

## Technical Details

### Varieties:

Pedro Ximénez 100%



**ABV:** 17%

**Closure:** Natural cork

**Colour:** White

**Style:** Sherry

**Case Size:** 1 x 75cl

### Oak Ageing

**Time:** 15 Years

**Type:** French and American

**% wine oaked:** 100

**% new oak:** None

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