

Product code: 2752

BODEGAS XIMÉNEZ SPÍNOLA, PX VINTAGE, 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

Once cut, the grapes spend no less than 21 days exposed to the sun, which dehydrates them slowly and progressively, concentrating the sugars and providing an elegant natural sweetness. Since the “sun-drying” causes the grapes to dehydrate, for every ton of fresh grapes only 300 kg of raisined grapes are obtained, which generates about 100 kg of waste (skin, stalks, seeds) and 200 litres of must.

Winemaking

This wine gets its alcohol naturally taking advantage of the blending with less dehydrated grapes that reach the winery in the first days of sun-drying. Fermented in American oak barrels to reach 12% then held for three months in wood. It is clarified by a natural decantation through a soft cellulose filter directly to the bottle to keep its natural aromas and flavours.

Tasting Note

A vibrant amber colour, ripe grape and raisin on the nose. Fresh palate with a velvet entry and well integrated acidity. Dates, figs, raisins and a lengthy finish.

Food Matching

Simply divine with desserts made from dark bitter chocolate.



Technical Details

Varieties:

Pedro Ximénez 100%

ABV: 12%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 37.5cl

Oak Treatment

Time: 3 Months

Type: American Oak

% wine oaked: 100

% new oak: None