

Bodegas Ximénez Spínola, PX Delicado, Jerez, Spain (50Cl.), 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

Bunches are harvested by hand and collected in 15kg boxes to keep the grapes in pristine condition. They then spend at least 21 days exposed to the sun, which causes them to slowly dehydrate, concentrating the sugars to give elegant natural sweetness.

Winemaking

The grapes are gently pressed, obtaining only 200 litres of must for each ton of fresh grapes. Fermentation is carried out in French oak barrels until the alcohol reaches 13%. Immediately after fermentation nitrogen is added and the barrels are sealed to prevent any oxidation and to preserve the ripe fruit intensity.

Tasting Note

An enticing mellow deep golden colour, with exceptional aromas from the sun dried grapes; notes of orange peel and herbs. Smooth, round and intense on the palate with currants, dried apricots, toasted wood and immense concentration of fruit on the palate.

Food Matching

Who needs dessert with a wine like this! But if you must, pair with rich sweet pastry tarts or aged Manchego or Cabra Andazul, or similar blue cheese.



Product code: 4547

Technical Details

Varieties:

Pedro Ximénez 100%

ABV: 13%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 50cl

Oak Ageing

Time: 2 Months

Type: French

% wine oaked: 100

% new oak: None

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