

PEDRO XIMÉNEZ

Type of wine: Malaga wine

Apellation of origin: Málaga

Grape variety: Pedro Ximenez

Presentation: 0.75 l

Elaboration:

The grape variety Pedro Ximén is grown in Malaga Mountains area. This is a mountainous region with impressive rugged hills on soils covered with decomposing shale. The climate is warm and dry.

Maturing and aging:

60 months in very old american oak barrels.

Analytic description:

Alcoholic degree 15%. Reducing sugars more than 300g/l.

Organoleptical qualities:

Amber notes with golden reflex, clean and brilliant. In the nose we appreciate raisins, caramel, toasted sugar and honey notes. Smooth in the mouth, notes of caramel and toffe.

Consumption:

Serve between 12 and 14 °C

Pedro Ximénez Prizes:

Guía Peñín: 93 points, 2019

Gold Medal: Premios Mezquita 2018

Gold Medal: Premios Vinuero 2018

