

# SECO TRASAÑEJO PX

**Type of wine:** Málaga dry wine

**Appellation of Origin:** Málaga

**Varieties of grapes:** Pedro Ximén

**Presentation:** 0.75 l

**Elaboration:**

Pedro Ximén comes from Málaga Mountains area. Decomposing slate is the type of soil in this area, where the plants grow and the grapes mature to get an extraordinary quality fruit. It is a mountainous region with impressive rugged hills on soils covered with decomposing shale. The climate is warm and dry.

**Maturing and aging:**

19 years in very old American oak barrels.

**Analytic description:**

Alcohol degree 18%.

**Organoleptic characteristics:**

Old gold colour, brilliant with golden flashes. Intense nose where we can check oxidative ageing, fine wood, toasted almonds and coffee. Persistent in the mouth, fresh with saline notes. Perfect wine for the aperitive and after dessert.

**Consumption:**

Serve between 10 and 12°C.

**Seco Trasañejo PX Prices:**

**Guía Peñín:** 93 points, 2019

**Great Gold medal:** Premios Mezquita 2018

**Gold medal:** Premios Mezquita 2017

**Great Gold medal:** Premios Vinduero 2017

