

Pedro Ximénez De Cosecha



Description

Type: Sweet Pedro Ximénez from Montilla-Moriles Appellation of Origin.

Variety and origin: 100% raisined (sun-dried) Pedro Ximénez.

Production: Young P.X. selected every harvest for its quality. Several months of rest in cones or jars. It is not aged in casks

Ageing: Campaign wine.

Tasting notes

Appearance: Bright, dense. By shaking it, the glass is stained with a tear falling slowly. Golden-amber colour. Honeyed tones.

Aroma: Intense, fruity. Elegant mix of primary aromas of evolved Pedro Ximénez raisin grape. Memories of other raisin fruits: figs, prunes, dates. Molasses.

Taste: Of raisin. Sweet, broad, dense and at the same time fresh and light, with nice acidity. Great structure on the palate even as a young PX. Soft retro nasal remembrances. Honey.

87 Parker

"The idea here is to offer a lighter and young style in a clear bottle (similar to the ones from Tokaj) to show the color and express the pure fruit. It does have a powerful nose of raisins and very sweet palate ... the 2014 is fine as a young, sweet luscious PX to drink chilled in its exuberant youth".

Robert Parker Wine Advocate

Other mentions

Gold Baco 2005 – Young Wines Awards, Spanish Wine Tasters Union (UEC) - Gold Medal 2011 – Premios Vino Cuidadoso con el Medio Ambiente (Environmentally Friendly Wine Awards) - Gold Baco 2011 - Young Wines Awards, Spanish Wine Tasters Union (UEC)

Chemical analysis

Residual sugar (glucose) : 400 ± 30 g/l.

Alcohol: $15 \pm 0,30$ % Vol.

Fixed acidity (tartaric acid): $3,80 \pm 0,30$ g/l.

Volatile acidity (acetic acid): $\leq 0,70$ g/l.

Food pairing

Desserts, ice creams, snacks. Perfect as an evening drink, with ice and seltzer. Drink the fresher the better.

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