

# Los Amigos Pedro Ximénez



## Description

Type: Sweet Pedro Ximénez.

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

Production: Sun-dried until the "raisining", of our genuine Pedro Ximénez grape, to obtain a "nectar" must with a high concentration of sugar.

Ageing: Oxidative ageing by the traditional system of "Criaderas and Soleras".

## Tasting notes

Appearance: Clear. Clean. Bright. Fat. Dark mahogany colour with iodized nuances.

Aroma: Intense, deep and complex. Raisin Pedro Ximénez grape. Date, cane, honey. Roasted aromas.

Taste: Velvety. Dense. Balanced. Warm. Persistent. Elegant after-taste memory.

## Chemical analysis

Residual sugar (glucose) :  $302 \pm 30$  g/l.

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

Fixed acidity (tartaric acid):  $3,90 \pm 0,30$  g/l.

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

## Food pairing

Desserts, snacks and as a single drink. It is perfect as a gastronomic ingredient. Served at room temperature or cold, recommendable in a wine glass.

