

Winemaker: Ana Real



ÁLVARO DOMEQ S.L.

# PEDRO XIMÉNEZ 1730 VORS

A very balanced PX, a magnificent example of what a Pedro Ximénez from Jerez should be.

100% PEDRO XIMÉNEZ

## Technical data



**D.O.:** Jerez

**Production:** 1.000 bottles 0,75l

**Alcohol:** 17% vol.

**Acidity:** 3,50 g/L (tartaric acid)

**Residual sugar:** 450 g/L

## Winemaking



**Wine ageing:** Oxidative ageing with a minimum of 30 years in american oak barrels

**Process:** This wine is made with Pedro Ximenez grapes. Once harvested, the bunches are placed in the sun and the grapes are left to pass through. The juice is extracted from the raisins and the fermentation is allowed to begin slightly, immediately extinguished by the addition of wine alcohol up to a graduation of 15% Vol. The ageing process is through oxidative ageing by the Jerez system of solera and criaderas, in American oak barrels.

## Tasting notes



Mahogany colour. It has a very marked tear that is the result of its great density. Aroma: predominance of raisins; it also has notes of toasted sugar and slight hints of wood and vanilla. On the palate, it has an exquisite taste of raisins. It is sweet, without being sickly-sweet, warm and velvety. Notes of raisins and wood are present in the aftertaste. It is a persistent wine.

## Pairing



Many desserts with acidic fruits, such as raspberries and blueberries, or nuts, and PX are the perfect topping for ice creams and sorbets, which will have just the right sweetness. They also surprise with spicy snacks, strong or blue cheeses when preparing starters for lunch or dinner.

## Ratings



Guía Peñín: 95

