

WINE

PEDRO XIMENEZ SOLERA 1830

VINTAGE

N/V

ORIGIN

Denominación Origen Montilla Moriles

VARIETY

100% PEDRO XIMENEZ

VINIFICATION

This very old Pedro Ximenez wine comes from the oldest Solera of the winery. The Pedro Ximenez grapes on their optimum degree of maturity were spread out on mats to dry in the sun until they became raisins. After that, the wine has been aged using the traditional system of "Criaderas and Soleras" with very few "sacas and rocios" since 1830.

TASTING NOTES

COLOUR: Black with shades of chocolate and mahogany.

NOSE: Persistent aromas of cocoa, dates, raisins and figs.

PALATE: Dense and unctuous, with reminiscent of raisins, dried figs, honey and coffee. Very long and elegant finish.

Alcohol (%vol): 11,5%

Acidity (g/l tartaric acid): 4,1

Sugar (g/l): 460

PH: 4,1

FOOD PAIRING

It is recommended to be drink by its own because of its complexity and elegance. Spectacular as well with chocolate or with any kind of natural and crystallized fruit.

TEMPERATURE

12°-16°

PACKAGING

BOTTLE: 50cl (Cod. EAN: 8410487812782)

CASE: 4 Bottles (Cod. EAN: 48410487812780)

