



Pedro Ximénez Solera 1910



WINE
PEDRO XIMÉNEZ SOLERA 1910
VARIETY
100% PEDRO XIMÉNEZ

VINTAGE
N/V
DENOMINATION OF ORIGIN
MONTILLA-MORILES

SOILS

Albariza

VINIFICATION

Very old wine from one of the oldest and most legendary solera of Pedro Ximénez from the winery, started in 1910. Made, like the rest of the sweet wines of Pedro Ximénez de Alvear, from grapes dried in the sun until they become raisins and aged in an oxidative way using the traditional system of “Criaderas and Soleras”. This is a Finite Wine, only one “saca” has been done of the elegance and history that this liquid jewel has . .

TASTING NOTES

Mahogany dark and bright color. The nose is powerful, clean and rich with nuances of fruit and toasted wood. The palate is elegant, unctuous and dense, with hints of toffee, oak, prunes and dates.

Alcohol: (%Vol.): 15
Total Acidity: (g/l ac. tartárico): 4,20
Sugar Content: (g/l): 490
pH: 4,35

PARINGS

Drink it on its own to enjoy its complexity and elegance.

TEMPERATURE

12°-14° C

RATINGS

95 Guía Peñín