

XIMÉNEZ-SPÍNOLA

PEDRO XIMÉNEZ

PX Muy Viejo

"The skill of our elders..."

It was 1918 when this Solera saw the light. Four generations of the same family have worked to maintain the aging count of every drop of this wine. More than a product in itself, it is a desire for continuity. A profession inherited from father to son.

José Antonio Zarzana - Winemaker



ORIGIN	VARIETY	ALCOHOLIC CONTENT	VOLUME
Jerez de la Frontera	100% Pedro Ximénez	15%	75 cl.

Elaboration

Harvested by hand and collected in boxes of 10 kg. to prevent deterioration. Once cut, the grapes have to spend no less than 21 days exposed to the sun, which dehydrates them slowly and progressively, concentrating the wine fructose typical of its variety and providing the elegant natural sweetness, which differentiates the high quality Pedro Ximenez, from others following different processes.

For every ton of fresh grapes only 300 kg of raisined grapes are obtained, that once in the winery generate about 100 kg. of solid waste (skin, stick, seeds) and 200 liters of authentic raisin must. Then it will begin an aging of no less than 15 years in American Oak barrels. It is aged in the family Solera that began with musts of 1918 and annual aging control from 1919.

For its quality and scarcity, it is considered a "cult wine". The winery annually put in the market less than half liters of the quota assigned by the Regulatory Council. It is not obtained following preconceived volumes, but tasting all barrels one by one and discriminating those selected full of those selected partially. It is clarified by natural decantation in barrel and goes directly to the bottle, after a soft cellulose filter, which helps not to lose its natural aromas and flavors.

VISUAL

In the visual phase, it shows an intense mahogany color, very clean as a result of the stability achieved in wood. Subtle iodinated reflexes, very bright and proper of 15 years of Oxidative Aging. By slowly moving the glass, the tear reveals the intense high fructose and its natural glyceric point. You can say it's a fermented wine, because it lacks the usual density of other Pedro Ximénez.

NOSE

In nose the intensity of the raisin is captivating and resounding, clearly dominating over the rest of the aromas. Notes of roasted coffee and dark chocolate very typical of the long aging, it also has a volatile point of its 15 years that should not be confused with the volatility of its alcohol. There is really no alcoholic perception, and that subtlety and the aromas of the raisin give it an elegant but intense touch.

TASTE

Its exceptional softness in mouth and the subtlety of its natural alcoholic content give it a great finesse. The raisined grape keeps clearly dominating, with hints of dried figs. All this concentration is perfectly blended with the roasted wood, leaving a pleasant, long-lasting and unforgettable experience in its endless aftertaste.



Recommended temperature to consume: 14°



Wide and open glass, always in moderate quantity.



Under optimal conditions it can exceed 50 years.

"Out of respect to the freedom of all wine lovers and not condition their personal creativity, XIMÉNEZ-SPÍNOLA's policy is not to recommend pairing with any of their elaborations"