

Pedro Ximénez
La Cilla



BASIC DATA

Denomination: Jerez-Xérez-Sherry
Type of wine: Pedro Ximénez—Vino Generoso
Grape variety: Pedro Ximénez
Winemaker: Montserrat Molina

TECHNICAL INFO

Alcohol Content: 17.5% vol.
Total Acidity: 3.8 g/l tartaric acid
PH: 4.1
Residual Sugar: 400 +/- 10 g/l

VINEYARD AND HARVEST

Vineyard: Gibalbín and Santa Lucía vineyards in Jerez Superior
Number of Hectares: 400 Hectares
Vineyard Age: 30 years
Yield: 9.5 kilograms per hectare
Soil Type: Albariza (white chalk & limestone)
Pruning: Double Cordon
Harvest Date: Midway through August
Duration: 17 days

VINIFICATION

Tanks: Stainless steel
Time: 12 Days
Yeast: Indigenous and selected by the winery

PRODUCTION AND AGEING

Type of ageing: Oxidative
System: Criaderas and Solera (A system blending of new wine with older wines)
Ageing period: 5 years Oxidative
Location of cellars: Sanlúcar de Barrameda
Ageing cellars: Las Pastoras
Type of cask: Typical Jerez bota made from American oak

Production process: Pedro Ximénez wine is obtained from grapes of the same name which undergo a traditional process known as “sunning”; whereby the fruit turns to raisins. Once the Pedro Ximénez grapes have been pressed, the must is fortified with wine-based distilled spirit to bring the alcohol content up to 17.5%. It is then matured in American oak barrels following the traditional Jerez system of *Soleras* and *Criaderas*—the Solera system is a carefully orchestrated movement of the wine, within the cellar, from younger criaderas into older. The ageing or *crianza* is achieved through oxidation over 5 years in barrel, as well as the racking within each tier of the criadera.

TASTING NOTES

Deep and dark mahogany color with aromas of plum, raisins and chocolate against a background of noble oak. A viscous, velvety texture on the palate with a warm richness and a very long complex finish.

PAIRING AND SERVING SUGGESTION

Pedro Ximénez is in itself a dessert. Yet, as well, an incredible pairing for blue cheese, vanilla bean ice cream, dark chocolate and cheesecake. Serve at a temperature between 50°F - 55°F and in a white wine or brandy glass.

Press

Guía Peñín—90 Points



BARBADILLO

DESDE 1821

