



BARBADILLO

DESDE 1821



WELL OILED
WINE CO.

Pedro Ximénez

BASIC DATA

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

TECHNICAL INFO

Alcohol Content: 19% vol.
Total Acidity: 3.8 ± 0.5 g/l tartaric acid
PH: 4.0
Residual Sugar: 375 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: 10 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
Location of cellars: Sanlúcar de Barrameda
Ageing cellars: Las Pastoras
Type of cask: Typical Jerez bota made from American oak

Production process: Pedro Ximenez 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 Ximenez grapes have been pressed, the must is fortified with wine based distilled spirit to bring the alcohol content up to 19% (this arrests fermentation and retains high levels of residual sugar). It is then matured in American oak barrels following the traditional Jerez system of soleras and criaderas. This ageing or *crianza* is achieved through oxidation of the wine while in barrel and racking within each tier of the criadera.

TASTING NOTES

Deep and dense mahogany color and aromas reminiscent of plums, raisins and chocolate against a background of noble oak. Velvety texture on the palate with a warm richness and a very long 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.

