

**Pedro Ximénez Tradición V.O.S.**

<b>Average age:</b>	22 years
<b>Volatile acidity:</b>	0.92 gr/l
<b>Total acidity:</b>	4.57 gr/l
<b>Alcohol Content:</b>	15.5%
<b>Grape Variety:</b>	Pedro Ximénez 100%

**Tasting notes:**

**Aspect:** Very dark iodized with hints of ochre and very dense.

**Nose:** Very intense fruity aromas; raisins, figs and plums with reminiscences of black liquorice and dark roasted smells. Hints of bulrush and straw and touches of dried tomatoes. It evokes memories of industrial, oily and tar aromas.

**Palate:** It is very smooth, dense, silky and oily. Its journey through the mouth and throat is not at all heavy, inciting us to take another sip. It has a long aftertaste with chocolate, liquorice, coffee and toffee flavours.

**Gastronomy:** It combines wonderfully with culant or soufflé type chocolates. It is very agreeable with Christmas sweets and cakes, creamy but not acidic desserts, and it is surprising with smooth blue cheeses, like Roquefort, Gorgonzola or Tresviso and mature goats cheeses. It goes well with Havana cigars.

**Serving Temperature:** It is more agreeable when drunk slightly chilled (14-15°), although it can also be drunk cold (8-10°), even though it will lose aromas and a little flavour.

**Storage:** If the bottle is unopened, this wine will remain in perfect condition and even improve with time. Once the bottle has been opened, the wine will remain in perfect condition for up to 12 months, as long as it is kept in the vertical position.

**Annual bottling capacity:** 4.000 bottles/year

**Presentation:** 75 cl. "Jerezana" bottle. Hand-numbered.

**Press**

Wine & Spirits 93/100 (2009)

Wine & Spirits 94/100 (2011)

Weinwisser 19/20 (2011)

Dr. Jamie Goode, [www.wineanorak.com](http://www.wineanorak.com) 93/100 (2008)