

Tauromaquia

Pedro Ximénez Superior



GRACIA HNOS., S.A.U.

Description

Type of wine: Pedro Ximénez wine from the Montilla-Moriles D.O.

Grape variety: 100% Pedro Ximénez, raisined.

Aging: Oxidative, in American oak casks and using the criaderas and solera systems.

SUPERIOR: Special mention for sweet Pedro Ximénez wines made exclusively with raisined Pedro Ximénez must and alcohol, certified by the Montilla-Moriles D.O. Regulatory Council.

Awards and Distinctions:

92 Peñin
Bacchus de Oro 2006, Unión Española de Catadores (Spanish Tasters Union)
Gran Zarcillo de Oro 2003, Zarcillo Awards.
Expansión newspaper, Best Wines of Andalusia selection.

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Tasting notes

Appearance: brilliant. Very dense. When shaken, it "stains" the glass. Very dark mahogany colour, almost black. Iodised tones.

Nose: intense, deep and complex. Elegant blend of primary aromas from the Pedro Ximénez grape, with other complex aromas typical of oxidative ageing. Reminiscences of other raisined fruits: figs, dates, plums, etc. Coffee. Cocoa. Exotic woods. Cane honey.

Flavour: sweet, great structure in the mouth, dense, powerful, warm. Very persistent. Elegant coffee and chocolate aftertaste.

Gastronomy

Ideal as a dessert or snack wine, to accompany cakes and pastries, ice creams and sweets. It can also be enjoyed as an exquisite refreshment with ice or seltzer.

Serve chilled (10-12°C) or at room temperature.

Chemical analysis

Reducing sugars (glucose): 420 ± 30 g/l.
Alcoholic strength: 15% vol.
Total acidity (tartaric acid): 3.80 ± 0.30 g/l.
Volatile acidity (acetic acid): ≤0.80 g/l.