

Fermentación Lenta 2023 Ximénez-Spínola - 75 cl.

This is a unique wine, a real discovery, the fruit of the experiments of a family estate that never ceases to surprise us. It is made from Pedro Ximénez grapes.



Vinification

As its name indicates, this wine is the result of a slow fermentation. The grapes are harvested late, and in several batches, each batch being added onto the most, which slows the fermentation process. The wine is aged on its lees for 6 months, with bâtonnage, in French oak barrels.



Storage potential

Drink as from : 2024
Best moment : 2025-2027
Until : 2029



To serve

Serve cool in a large glass.



Trial analysis

This is a dry wine, with a small amount a residual sugar. A real tasting experience. Its aromatic pallet is unbelievably rich. If the first impressive is very dry on the palate, it gets sweeter and rounder in the finish- this wien always takes you by surprise.

Description domain

This estate is unique by all standards. It is the only one in Jerez which has been dedicating itself to the sole Pedro Ximenez varietal, and this, since 1729. While most of the other sherry-houses in Jerez buy their grapes in Montilla-Moriles, Ximénez Spinola use their own PX grapes from Jerez. The house is famous not only for its wines, but also for its outstanding PX-based brandies. Unique indeed!



Wine style:

Atlantic, powerful gourmet wine



Assembly

Pedro Ximénez (100%)



Region:

Andalucía



Appellation:

D.O. Jerez-Xérès-Sherry



Wine estate:

Ximénez-Spínola



Biological