

Exceptional Harvest 2023 Ximénez-Spínola - 75 cl.

Exceptional in every sense of the word. No other estate makes this type of wine: a dry late harvest Pedro Ximenez with only 12,5° alcohol.



Vinification

The grapes are harvested over-ripe (at least 3 weeks after the normal harvesting time). The yield, in terms of juice, is only half a litre per kilogram of grapes. After fermentation, by lowering the temperature, and without any adjunction of sulphur, residual sugar is between 20 and 25 g. Then the wine is aged on its lees, with a light bâtonnage, for 4 months in American oak botas that have already been used for olorosos.



Storage potential

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



To serve

Serve cool.



Trial analysis

Golden colour. Honey, melon and botrytis notes, like a Chenin. Confirmation on the palate: a lot of fruit, a lot of softness too. A hint of toast and honey. A nice, lively bitterness in the finish. The ideal aperitif and dessert wine.

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:

Sweet white wine with a good acidity



Assembly

Pedro Ximénez (100%)



Region:

Andalucía



Appellation:

D.O. Jerez-Xérès-Sherry



Wine estate:

Ximénez-Spínola



Biological