

# Pedro Ximénez

0347



Sweet wine

Sweet wine made from the traditional sun-drying process known as “asoleo”

## CRIANZA DOUX NATUREL SWEET WINE

DO Montilla - Moriles

100 % pedro ximénez

Long ageing in barrel

50 cl

### SOUTHERN SOUL

Sweet wine made from the Pedro Ximénez grape, a variety of fantastical origin. Legend has it that Andalusian Pedro Ximén, a Flanders corps soldier, brought it in his leather pouch from the fertile Rhine valleys (Germany). Since then, each year the grape pacified in the sun, resulting in must with an extraordinary concentration of sugars and rich aromas. This traditional process is known as “asoleo”.



### VND | VDN

Body: ●●●●●

Sweetness: ●●●●●

Tannins: ●○○○○

Acidity: ●●●○○

Alcohol: ●●●●●

Alc.: 15 % vol.

Serving: 12 - 14 °C

Pairing: chocolate and orange cream with crispy almonds

Intense ebony colour with golden reflections. Sweet notes of dry fruits (raisins, **figs** and **dates**) prevail in nose, along with other toasted notes of **chocolate** and **coffee**. On the palate, it is sweet, smooth and velvety, reminiscent of **caramel** with a long and flavourful finish.

Similar wines from our winery:  
Moscatell and Records.

