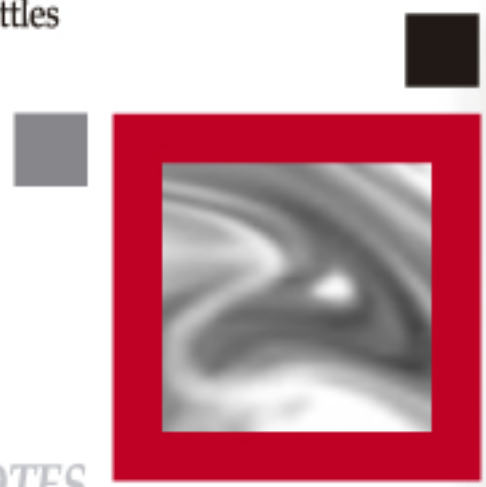




**Type of ageing:**  
"Criaderas y Soleras" system  
**Type of wine:**  
Natural Sweet Wine  
**Grape variety:**  
100% Pedro Ximénez  
**Alcohol content:**  
16% per volume  
**Place of production:**  
Sanlúcar de Barrameda (Cádiz)  
Bottle size: 75cl. Box: 6 bottles

*Alfaraz*  
**Pedro Ximénez**  
A E C O V I  
J E R E Z



## TASTING NOTES

*This natural sweet wine is made from sun-ripened Pedro Ximénez grapes aged by oxidation in oak butts through the "criaderas y soleras" system.*

**COLOUR:** *Dark mahogany with a characteristic density.*

**NOSE:** *It is a highly aromatic wine with notes of raisined and dried fruits (dates and figs).*

**MOUTH:** *Sweet and silky on the palate with a pleasant balance between sweetness and vinosity.*

**FOOD PAIRING:** *Excellent companion to all types of desserts and blue cheeses and highly suited to aromatise confectionery and to make ice cream.*