

MIRA LA MAR

PEDRO XIMÉNEZ

JEREZ



Pedro Ximénez

Type of Ageing
Criaderas y Soleras system

Place of Production
Sanlúcar de Barrameda (Cádiz)

Type of Wine
Natural Sweet Wine

Logistic Information
One case of 6 bottles of 750 ml.
One case of 12 bottles of 375 ml.
One pallet contains 100 cases

Grape Variety
100 % Pedro Ximénez

Alcohol Content
16 % per volume

Tasting Notes

This natural sweet wine is made from sunripened 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 viscosity.

Food Pairing Excellent companion to all types of desserts and blue cheeses and highly suited to aromatise confectionery and to make ice cream.