



# OSBORNE

# PEDRO XIMENEZ 1827

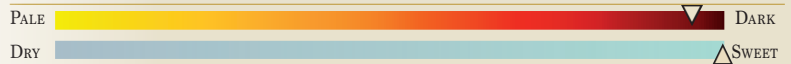
## PEDRO XIMENEZ

### CHARACTER

“Luscious, elegant and generous. Osborne Pedro Ximénez possesses an intense aroma of raisins enriched with hues fitting its elaboration and aging, granting an equally harmonious and complex outcome. Osborne Pedro Ximenez is an excellent treat for the senses”.

- **ORIGIN:** D.O. Jerez-Xerès-Sherry. Located in Andalucía, South of Spain.
- **BLEND:** 100% Pedro Ximénez grapes that are laid out over grass mats under the sun, losing the water and concentrating the sugars and flavours.

### CRAFTING & AGING



The Pedro Ximénez grapes are softly pressed, followed by fermentation at a controlled temperature of 24°C/75°F.

Once the wine achieves 11%-12% vol., wine spirit is added up to 17% vol. The fortified wine is then transferred to 500 litre American oak casks, where it ages for 6 years average through the unique system of Soleras.

The special microclimate in El Puerto de Santa María, where our winery is located, allows this oxidative aging process to occur smoothly, imprinting its marvellous personality to the wine.

### SENSORY ENJOYMENT

LUCIOUSLY SWEET & OPULENT

- **LOOK:** Very deep dark mahogany color. Dense, opaque and viscous.
- **AROMAS & FLAVOURS:** Extraordinary aromas of raisins, figs and dates, mingled with nuances of roasted coffee and elegant oak. Full bodied, sweet and velvety. A delicious wine to indulge yourself with.

### SERVING & GASTRONOMY

An authentic treat slightly chilled on its own. Perfect partner for blue cheeses such as Cabrales, Stilton or Roquefort. Ideal with dark-bitter chocolate desserts.



SINCE 1772

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[www.osborne.es](http://www.osborne.es)