

WINEMAKERS'S NOTE

Although this wine has a high sugar content, it is not at all cloying due to the balance between sugar, acidity and polyphenolic substances. Our pedro ximenez 1730 is a magnificent example of what a pedro ximenez de Jerez must be, it is a jewel, the fruit of years of ageing in American oak casks.

Ana Real, winemaker

PRODUCTION: 1.000 botellas 0,75l

GRAPE VARIETY: 100% Pedro Ximenez

WINE AGEING : the wine is aged for an average of 30 years.

ALCOHOL: 17% Vol.

Total acidity: 3,50 G/l (tartárico) · **Residual sugar** < 450 g/L

WINEMAKING: This wine is made with Pedro Ximenez grapes. The harvest is carried out at the end of August or beginning of September depending on the year. Once harvested, the bunches are placed in the sun and the grapes are left to pass through. The juice is extracted from the raisins and the fermentation is allowed to begin slightly, immediately extinguished by the addition of wine alcohol up to a graduation of 15% Vol. The aging process is through oxidative aging by the Jerez system of solera and criaderas, in American oak barrels of approx. 500 liters capacity. During the long ageing period of this pedro ximenez, a complex process is produced in which the extraction of aromatic compounds from the wood, the oxidation and the concentration of the substances in the wine are combined, even though the notes of raisinification are preserved. This wine reaches 17% Vol of alcoholic graduation

TASTING NOTE: Mahogany colour. It has a very marked tear that is the result of its great density. Aroma: predominance of raisins; it also has notes of toasted sugar and slight hints of wood and vanilla. On the palate, it has an exquisite taste of raisins. It is sweet, without being sickly-sweet, warm and velvety. Notes of raisins and wood are present in the aftertaste. It is a persistent wine.

Álvaro Domecq's wines: La Jaca Manzanilla, Aranda Cream, Alburejo Oloroso, La Janda Fino, 1730 Oloroso Vors, 1730 Pedro Ximenez, 1730 Palo Cortado, 1730 Amontillado, PX Viña 98, 1730 vinagre de Jerez Reserva, Vinagre de Familia, Veragua y Duque de Veragua

THE WINERY

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ÁLVARO DOMEQ S.L.

1730 PEDRO XIMENEZ

