

## BODEGA PEREZ BARQUERO - DESIGNATION OF ORIGIN "MONTILLA-MORILES"

### TECHNICAL DATA SHEET "PEDRO XIMENEZ GRAN BARQUERO"



**Designation of Origin:** Montilla Moriles

**Elaboration:** We used very ripe grapes, so, during elaboration process reaches a good degree of alcohol and a high amount of sugar. Therefore, in these wines have no added sugar or alcohol.

**Grape variety:** 100% Pedro Ximénez

**Type of wine:** Sweet Pedro Ximenez

**Tasting notes:**

**Appearance:** Bright and very dense wine. Has a Mahogany color very dark, almost black. Iodinated shades.

**Aroma:** Intense, deep and complex. Elegant mix of primary scents evolved by the process of drying the Pedro Ximenez grape (when the grape becomes in raisin), with other aromas of oxidative aging. Memories of other raisin fruits: figs and plums and also coffee, cacao and exotic woods.

**Taste:** Great structure on the palate, dense, powerful, warm and very persistent.

**Aging:** oxidative aging. System: "Criaderas and soleras" during for 4 to 6 years in oak barrels.

**Harvest:** For early September, the summer heat has brought a high concentration of sugar in the grapes. Vintage time has come and, like every year, the careful selection of grapes from the best vineyards in the area will maintain the high quality of our wines.

At the appropriate time, we proceed to the collection of the selected grapes, taking care with the transport to the warehouse for its immediate milling and obtaining new musts. In small trailers, the fruit arrives healthy and quickly to hopper. In this way, we prevented the breakage of the berry and the loss of musts (juice), which produce oxidations and undesirable fermentations.

The new vines are cultivated in trellises, which allow mechanical harvesting of grapes.

**Analytical data:**

Alcoholic strength: 15°

**Gastronomy:** Confectionery, blue cheeses, foie-gras, ice cream, dark chocolate. With snacks or desserts; it is ideal with sweets or ice cream. You can also drink it with ice. It is a liquid dessert. Optimal consumption temperature: at room temperature and cold.

**Other information:**

6 Units per box

125 Boxes per pallet

750 Units per pallet



**Awards:** Grand Prix Gold – International Wine Competition – Andalusia (Spain) 2.007 (CIVA). Points 100/100.

Gold Bacchus 2.013 and 2.006, Spanish Tasters Union

Gold "Zarcillo", 2.005

Silver Medal – International Wine Fair in Madrid 2.003

The best ratings in Wine Guides:

Honor Roll in Sweet Wines - 99 points Gourmet Wine Guide

Honor Roll – Yearbook of Wines Newspaper "El Pais"

96 Points "Peñín" Guide

95 Points "Proensa" Guide

"112 wines for 2.012" by David Seijas (sommelier of the restaurant El Bulli)

Sweet Wine - Champion of the Guide 300 Best Wines of Spain and Gastronomy 2.013

Selected among the best wines of Andalusia – Journal "Expansión", February 2.007

Top 10 of the best sweet wines of Spain – Journal "ABC" 2.013

Consecutive annual selection among the best wines "Generosos" - Journal "Club de Gourmets"

Silver Medal - Vinoble 2.010

Include in "The World Atlas of Wine", by Jancis Robinson and Hugh Johnson, in representation of Andalusia.

94 Points Parker – The Wine Advocate (August 2.013)