

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

TECHNICAL DATA SHEET "PEDRO XIMENEZ LA CAÑADA" - WOOD BOX



Designation of Origin: Montilla Moriles

Elaboration and aging: Sun drying of our genuine grape Pedro Ximenez until it becomes raisins; selection of musts, with a long process of oxidative aging by "Criaderas and Soleras" system during more than 25 years of average period in American oak barrels with 500-600 liters capacity.

Grape variety: 100% Pedro Ximenez

Type of wine: Sweet wine Pedro Ximenez

Tasting notes:

Appearance: Bright and very dense wine, with marked and persistent traces of iodine. It has a black color with traces of iodine in the contour of the wine.
Aroma: Intense, deep and complex. Elegant mix of primary scents evolved by the process of drying the Pedro Ximenez grape (when the grape becomes raisin), with other aromas developed while staying at the barrels. It has other nuances of other raisin fruits (grapes, figs and plums) as well as coffee, cocoa and exotic woods.

Taste: Great structure in the mouth.

Sweet, dense, powerful, warm and very persistent

Nose: memories of coffee and chocolate in aftertaste

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°

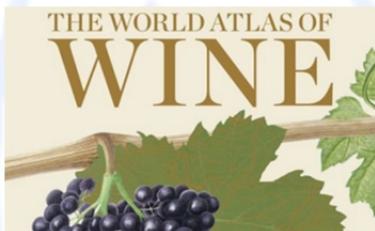
Gastronomy: It is a dessert in itself, enhances the company of sour fruits, cheeses, black chocolate, ice cream and sorbet. Optimal consumption temperature: between 10-15 ° in a glass of liquor.

Other information:

4 Units per box (in individual wood box)

70 Boxes per pallet

280 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)