

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

### TECHNICAL DATA SHEET "SOLERA FUNDACIONAL 1.905 PEDRO XIMENEZ"



**Designation of Origin:** Montilla Moriles

**Aging:** "Criaderas and Soleras" system in old oak barrels.

**Grape variety:** 100% "Pedro Ximénez" raisin

**Tasting notes:**

**Tone:** Between coffee and jet black with iodinated precious tones that confirm its old age.

**Bouquet:** Complex aromas to raisins, datil, coffee and bitter chocolate.

**Taste:** soft and creamy. **Nose:** slightly bitter tone

**Optimal consumption temperature:** 15-20°

**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: 11,5 °

**Gastronomy:** Traditionally, as an appetizer accompanying snacks, and also can surprise to accompany a meal from start to finish. Also with foie, nuts and Roquefort cheese



**Other information:**

4 Units per box (in individual wood box)

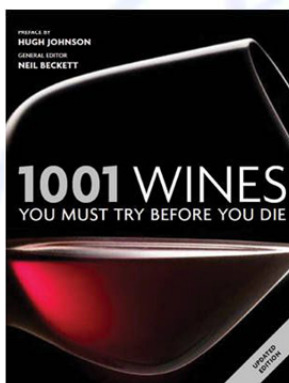
70 Boxes per pallet

280 Units per pallet

[elmundovino.com](http://elmundovino.com)



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**Awards:** 99 points ROBERT PARKER / THE WINE ADVOCATE, February 2008 (Highest rated ever awarded before to a wine "Generosos"): "The brown/black 1905 Pedro Ximenez has the viscosity of motor oil. Glass-coating with a mindboggling perfume of English toffee, caramel, dates, figs, and milk chocolate, it has extraordinary depth, concentration, and length. It is a true tour de force. These splendid wines are very limited with only 200 bottles of each available to the USA market."

High score ELMUNDOVINO.COM / Tasting of sweet wines "Pedro Ximénez", November 2006: "It was the wine that most impressed the tasters as happened last year in case of amontillado the same name, came to demonstrate the stunning category of the old "soleras" of this winery. In this wine impresses his concentration, elegance and above all his extraordinary persistence which also shows an alcohol perfectly integrated, almost imperceptible". Rating.19.00 / 20  
Great wine with world class

VEREMA Forum: n°1 of the 10 best "Pedro Ximénez" wines.

1001 WINES YOU MUST TASTE BEFORE YOU DIE / Comprehensive guide to the finest wines in the world selected and reviewed by top international critics. Author: Neil Beckett. Prologue: Hugh Johnson. Editorial Universe 2008: "1.905 Pedro Ximenez and 1.905 Amontillado Solera Fundacional" of the winery Perez Barquero, are 2 of the 1001 wines you must try before you die".

98 points ROBERT PARKER / THE WINE ADVOCATE, August 2013: "From the oldest "soleras" of the house, the wine "1.905 Pedro Ximenez Solera Fundacional", could average around 80 years old. Pitch black, dense and almost solid, the fragrant aromatics offer scents of burnt sugar, toffee, petrol, bitter orange marmalade, and balsamic (mint). Very complex, velvety, and harmonious, with a long and balanced finish, this is one of the best "Pedro Ximenez" of Andalusia, and therefore among the greatest sweet wines in the world. Drink 2013-2030."

