



## DON GUIDO 20 YEAR OLD PEDRO XIMENEZ

**COUNTRY** Spain

**APPELLATION** Jerez

**REGION** Jerez

**WINEMAKER** Paola Medina



### BACKGROUND

For over 130 years, Bodegas Williams & Humbert have been producing the finest sherries and brandies; as well as a diverse portfolio of spirits, utilizing one of the most traditional methods of ageing, the solera method. Founded in 1877 by Sir Alexander Williams and Arthur Humbert, Bodega Williams & Humbert has been considered to be one of the worlds most prestigious wine producers in the world. Located in the heart of Jerez de la Frontera, Bodega Williams & Humbert has more than 1,200 acres of vineyards, and the largest wine cellar in Europe. The family owned and operated Bodega has produced a great variety of high quality sherries, while maintaining the traditional methods of solera aging. Solera is a method of producing wines, where small amounts of younger wines are systematically blended with the more mature wines over a period of time. Produced using grapes dried under the sun for 15 days in the drying yards. Fortified until it reaches 18 C, after which it undergoes physical-chemical ageing in the Criaderas y Soleras system for at least 20 years.

### DESCRIPTION

**COLOR:** Mahogany-black.

**NOSE:** Characteristic Pedro Ximénez, raisin and fig aromas with round, underlying balsamic notes.

**TASTE:** Low acidity, almost syrupy sweet and with a long finish that leaves the sweetness and aromas in your mouth and nose for a long time.

### VINIFICATION

Grapes dried under the sun for 15 days in the drying yards. Must at high pressure in special presses, immediately fortified at 9° C. It is then decanted and filtered after the first cold treatment. Later it is fortified again until it reaches 18 ° C

### ANALYSIS

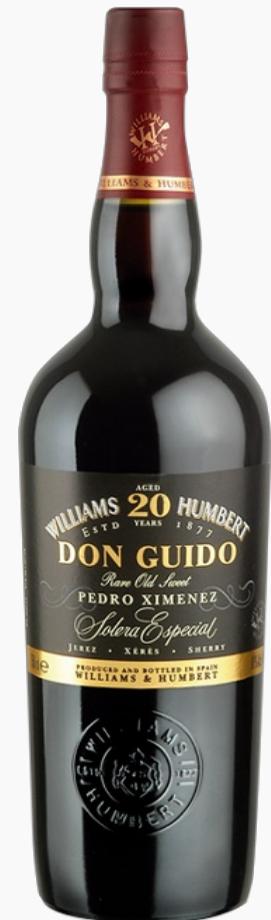
Alcohol: 18% RS: 380 g/l

### SERVING SUGGESTIONS

A magnificent dessert wine and always a pleasure to sip away at. Essential in stylish cuisine.

### BOTTLE SIZES

750 ml



Vegan



Gluten Free