



## "DON ZOILO" PEDRO XIMENEZ



**COUNTRY** Spain

**APPELLATION** Jerez

**REGION** Jerez

**WINEMAKER** Paola Medina

**GRAPES** Pedro Ximenez 100%

### 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.

### DESCRIPTION

**COLOR:** Mahogany-black.

**NOSE:** Characteristic Pedro Ximénez, raisin and fig nose.

**TASTE:** Low acidity, very sweet and with a long finish.

### VINIFICATION

Grapes dried under the sun for 15 days then pressed, fortified and aged in oak casks for 12 years in the traditional Criaderas y Solera method.

### ANALYSIS

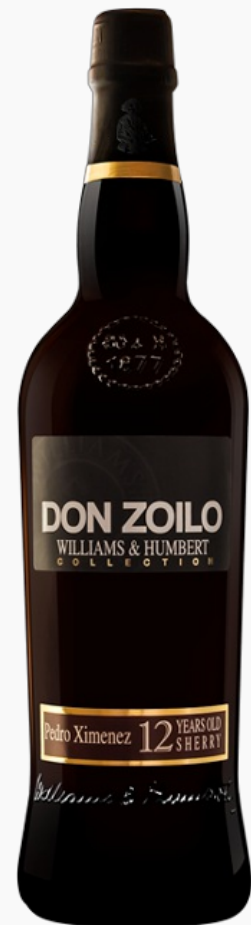
Alcohol: 18% RS: 380 g/l

### SERVING SUGGESTIONS

Magnificent dessert wine pouring over ice cream and excellent in mid-afternoon.

### BOTTLE SIZES

750 ml



**Vegan**



**Gluten Free**