



PEDRO XIMENEZ SHERRY

Made from PX grapes, once harvested, they are left out under the sun for two weeks drying the grapes to turn them into raisins. Sugar level rises when ageing the wine in the Solera and Criadera system.

Deep aroma of dried fruits (raisins, figs), subtle notes of chocolate and coffee. Smooth and velvety in the mouth with a long after taste.



KYSELA PERE et FILS, LTD.

