Leyenda Pedro Ximenez

Grupo Estevez

Spain - Andalucia - Sherry

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

Intense mahogany color. Deep aromas of dried fruits (raisins, figs), subtle notes of chocolate and coffee. Smooth and velvety in the mouth. Complex & rich with a pleasant finish.

Specifications

Appellation	Sherry
Varietals	100% Pedro Ximenez
Vinification	5 years oxidative aging
Pairings	serve with desserts, at room temperature or slightly chilled; delicious poured over ice cream.

Reviews and News

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