



# MICAELA

## Pedro Ximenez

**Wine Type:** Sweet Natural.

**Grape Variety:** Pedro Ximenez.

**PDO:** Jerez-Xerez-Sherry.

**Average Aging:** 4-5 years.

**Process and Aging:** The wine Pedro Ximenez is derived from the grape of the same name, which is subjected to the traditional process of "soleo" to achieve an intense raisin fruit. After pressing the first grapes we obtain the wines presenting an extraordinary concentration of sugars and a certain level of colouration, which undergoes partial alcoholic fermentation obtained by adding 'alcohol vinico'. His upbringing, exclusively from oxidative character, favours a progressive aromatic concentration and increasing complexity, while taking care not to lose the freshness and fruitiness typical of the variety.

**Physical-chemical characteristics:**

**Alcohol:** 15% Vol

**Sugar:** > 210gr / l.

**Total Acidity:** 4.00 to 5.00 gr / l.

**Volatile Acidity:** 0.5-0.7 g / l.

**Tasting Notes:** Ebony colour wines with hints of iodine and with very wide tear and deep density sensation.

The smell offers extremely rich aromas, dominated by the sweet notes of dried fruits such as raisins, figs and dates. Accompanied by aromas of honey, syrup and fruit compote. Accentuating the toasted tones (coffee, chocolate) by the aging time.

The taste is velvety and creamy, with an acidity that mitigates the extreme sweetness and warmth of alcohol, and a long, delicious finish.

**Pairing:** Blue Cheese (Cabrales, Gorgonzola, Stilton, Roquefort) Desserts and Ice Cream (Cheesecake, Ice Cream and Vanilla Nougat and Chocolate Black) Panacotta, Mascarpone Ice Cream, Creamy Mexican Café and Chile.

**Storage recommendations:** The boxes must be stored in a cool, dry place. Serve between 15-18°C.