



COMPAÑIA VINICOLA DEL SUR

TG COLLECTION PEDRO XIMÉNEZ

Description

Type: Pedro Ximenez wine from DO Montilla-Moriles.

Variety and origin: raisined grapes of Pedro Ximenez variety.

Ageing: oxidative ageing in oak casks by means of the traditional criaderas and solera system.

Tasting Notes

Appearance: bright, very dense. By swirling, it "stains the glass." Very dark mahogany color, almost black. Iodized shades.

Nose: fragrant, fruity. Mixture of primary aromas evolved by the raisin of the grape, with others typical of oxidative aging. Memories of raisined fruits: figs, dates, plums, etc. Coffee. Cocoa. Exotic woods. Cane honey.

Palate: sweet. Great structure on the palate, dense, smooth, warm, broad. Very persistent Elegant souvenir of coffee and chocolate. Powerful retronasal route.

Wine Analysis

Reducing Sugar (glucose): 420 ± 30 g/litre.

Alcohol: 15% Vol $\pm 0,30$.

Titratable Acidity (tartaric acid): $3,80 \pm 0,30$ g/litre.

Volatile Acidity (acetic acid): $\leq 0,80$ g/litre.

Food Harmonies and Serving Tips

Snacks or desserts accompanying sweets or ice cream. Also as an aperitif with ice alone or combined with seltzer.

Serve at room temperature or cold (10-12 °C), preferably in a wine glass..

90 PARKER