



COMPAÑIA VINICOLA DEL SUR

TOMÁS GARCÍA 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: Limpid. Transparent. Bright. Unctuous. Dark mahogany colour with iodized nuances.

Nose: Intense, deep and complex. Raisined grape. Date. Cane honey. Toasted aromas.

Palate: Sweet. Velvety. Dense. Balanced. Warm. Persistent. Elegant finish.

Wine Analysis

Reducing Sugar (glucose): 302 ± 30 g/litre.

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

Titrateable Acidity (tartaric acid): $3,90 \pm 0,40$ g/litre.

Volatile Acidity (acetic acid): $\leq 0,70$ g/litre.

Food Harmonies and Serving Tips

Ideal with afternoon snacks and sweet desserts. Also with ice cream ore alone, with ice cubs or combined with seltz. Serve at room temperature or cold ($10-12 \text{ C} / 50-52 \text{ F}$). Preferably in a white wine glass.