

# PEDRO XIMÉNEZ – EL MAESTRO SIERRA

Jerez



**APPELLATION:** Jerez-Xérès-Sherry

**BLEND:** Pedro Ximénez (100%)

**WINEMAKER:** Juan Clavijo

**VINEYARD:** \_\_\_\_\_

The vineyard's sandy soils are called "Arenas", which tend to produce more perfumed wines. The climate is Mediterranean, with mild winters and hot summers, influenced by the cool and humid Poniente wind refreshing the vines during the night, and the warm and dry Levante preventing fungal diseases. The average yearly rainfall is 620 mm.

**VITICULTURE:** \_\_\_\_\_

The vines are trained in the traditional "cane and thumb" system.

**WINEMAKING:** \_\_\_\_\_

The grapes are harvested overripe and then are dried under direct sunlight for about fifteen days. The pressing is difficult and the must's sugar content is as high as 300 grams per litre. It then starts a slow fermentation process and is fortified up to 10%. During the Autumn and Winter months the wine is clarified and further fortified up to 15%, then matured for five years in a solera system.

**WEBSITE:** <http://www.maestrosierra.com/newweb/>

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:**

The nose is very fragrant displaying a delicious perfume of orange peel, honey, caramel, prunes, raisins and hints of sweet spices. The wine is very sweet without being cloying, It is rather fresh compared with other PXs, but very tasty and long-lasting.