

# Pedro Ximénez

**Type of wine:** Pedro Ximénez

**Winery:** Dimobe

**Country:** Spain

**Appellation of origin:** Málaga

**Varieties of grapes used:** Pedro Ximénez

**Presentation:** 0,75 L

## Elaboration:

The grape variety Pedro Ximén is grown in Montes de Málaga area. This is a mountainous region with impressive rugged hills on soils covered with decomposing shale. The climate is warm and dry.

## Maturing and aging:

5 years in very old american oak barrels.

## Analytical characteristics:

15 % vol. Residual sugar 300 g/l.

## Organoleptic characteristics:

Amber notes with golden reflex, clean and brilliant. In the nose we appreciate raisins, caramel, toasted sugar and honey notes. Smooth in the mouth, notes of caramel and toffe.

**How to serve:** Serve between 12 and 14° C.

## Pedro Ximénez prizes:

**Gold Medal:** Premios Zarcillo 2021

**Guía Peñín:** 93 points, 2019

**Gold Medal:** Premios Mezquita 2018

**Gold Medal:** Premios Vinduero 2018

