

Pedro Ximenez (500 ML)

VARIETALS: 100% Pedro Ximénez

ORIGIN: D.O. Jerez, Spain

SOLERA: Familia Páez Morilla, 35 years old

ALCOHOL: 17% by Vol.

Tasting Notes: This Sherry is full-bodied and rich. It shows raisin, plum and date aromas in a powerful bouquet. The mouth feel is rich and smooth but it is well-balanced with acidity and therefore, lighter than expected. It is loaded with sweet, honeyed fruit and the finish is lengthy and clean. It is excellent by itself for dessert; used in stews, soups or for braising; poured over vanilla ice cream or to accompany cigars.

Background: The company traces its origins to 1765 where it was based in Jerez de la Frontera, the heart of the sherry-producing region. The bodegas consisted of twelve cellars collectively known as “Los Doce Disciples” – the “Twelve Disciples.” Of these twelve cellars, the principal cellar, Bodegas Dios Baco, named for the Roman god of wine Bacchus, was built in 1848. This is the foundation of the Sherries currently in production at Bodegas Dios Baco.

In 1992, the cellars and 40 hectares of traditional vineyards were purchased by the family firm Páez Morilla. After acquiring the property and the vineyards, José Páez Morilla oversaw renovation throughout the entire complex. Together with his daughter, Alejandra, their mission is to handcraft limited batches of Fino, Manzanilla, Amontillado, Oloroso, Cream and Pedro Ximénez Sherries that are more traditional and complex in style.

Vineyards: The Páez Morilla family owns 100 acres throughout the D.O. Jerez which is located in the south eastern corner of the country where the warm sea has a major influence on the regions. The climate in the area is hot and dry and is quite consistent, with 300 days of sunshine per year. The landscape consists of the famous white “albariza” soil, which is very high in calcium carbonate. This type of soil is able to soak up and conserve the rains from winter and spring. The combination of warm, dry weather and proximity to the sea create a unique ability to produce a variety of natural yeasts. It is these yeasts that form the basis of Sherry and set these wines apart from every other region of the world.

Vinification: After initial fermentation and examination of the Flor that develops inside the barrels of sun wine from the Palomino Fino grapes, a determination is made for each barrel whether it is to become Fino or Oloroso. The wines are then fortified 15%-17% alcohol and they become part of a solera. Fino remains pure palomino and great pains are taken to maintain its vigorous Flor. Oloroso has some sweet muscatel blended in. Fino ages a minimum of 5 years while Oloroso ages for at least 8. Manzanilla is a Fino whose aging takes place in the town of Sanlúcar de Barrameda. Amontillado is a Fino whose Flor has not held up and thus is fortified with more alcohol and sweetened. Cream is a highly sweetened version of the Oloroso. Fractional blending takes equal amounts from the bottom barrels of the oldest wines and refills from barrels of younger wines above as the oldest wines are bottled. Pedro Ximénez begins by sun drying grapes prior to pressing. Once the must is fermented, they are then added to their own “PX” solera for aging.



“91 Points” - Dios Baco Pedro Ximénez Oxford Wine Spectator, October 2018

“94 Points – Editor’s Choice”- Dios Baco Pedro Ximénez Oxford, *Wine Enthusiast*, June 2018

“90 Points – Year’s Best Oxidative Sherries”- Dios Baco Pedro Ximénez Oxford, *Wine & Spirits*, October 2017

“92 Points - Best Buy ” – Dios Baco Pedro Ximénez, *Wine & Spirits*, August 2015

“92 Points ” – Dios Baco Pedro Ximénez, *Wine Enthusiast*, May 2015

“90 Points - Gold Medal” – Dios Baco Pedro Ximénez, *San Diego Int’l Wine Competition*, January 2015

“Most Iconic Wines” – Dios Baco Pedro Ximénez, chosen by *D.O. Jerez* for “The European Wine City 2014