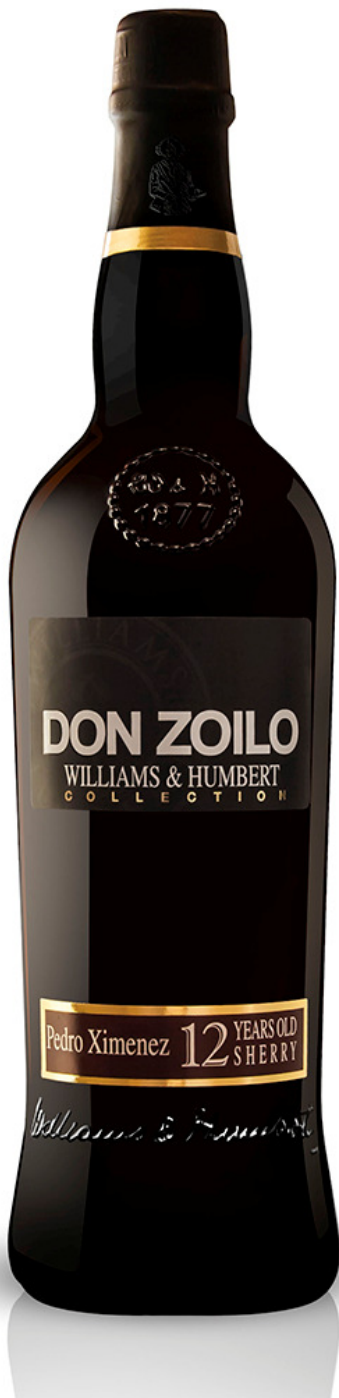




## Williams & Humbert Collection Don Zoilo Pedro Ximenez



**Definition:** In EEC terms, Quality Liquor Wine Produced in a Specific Region, (VLCPRD, CE R1493/99); in Spain, fortified liquor wine with the Quality Demarcation Jerez – Xérès – Sherry and indication of age: 12 years of maturing and ageing. Very sweet.

**Type of grape:** Pedro Ximénez

**Alcohol content:** 18% Alc/Vol.

**Type of wine:** Pedro Ximénez Sherry

**Sugar content:** 380 g/l.

**Production:** Grapes dried under the sun for 15 days in the drying yards. Must at high pressure in special presses, immediately fortified at 9° C. Decanting and filtering after the first cold treatment. It is then fortified again until it reaches 18 ° C, after which it undergoes physical-chemical ageing in the Criaderas Soleras system for a minimum of 12 years.

**Tasting notes:** Mahogany-black. Characteristic Pedro Ximénez, raisin and fig nose. Low acidity, very sweet and with a long finish.

**Suggestions for consumption:** Magnificent dessert wine and excellent in mid-afternoon. Essential in stylish cuisine.