

BODEGAS HIDALGO-LA GITANA
SANLÚCAR DE BARRAMEDA, SPAIN

PEDRO XIMÉNEZ TRIANA

DETAILS OF PRODUCTION

Droderigo de Triana was a local man who sailed with Columbus to the new world. He was in the crow's nest of the ship when the coast of what we now call the Americas, came into view.

Pedro Ximénez Viejo 'Triana' is produced with grapes that are initially allowed to dry in the sun on straw mats, concentrating the sweetness of the grape juice. They are then pressed and vinified, before long ageing in soleras of American oak. The resultant wine is has a intense dark treacle colour and a rich and luscious texture.

TASTING NOTES

Deep caramel in colour. Bursting with treacle, toffee, raisins and prunes. The palate is opulently sweet, a velvety texture with flavours of figs and caramel. The ultimate sticky wine.

HOW TO SERVE

Serve slightly chilled. Pedro Ximenez of this quality can either be served on its own as a luxurious after-dinner drink, or as a dessert wine. Try with chocolate puddings, or even poured over rum and raisin ice cream!

"An incredible nose of vanilla, cinder toffee, Christmas cake, roasted walnuts, figs, dates, prunes and mocha. Incredibly thick and unctuous, but not overly sweet, the palate has a lasting pleasure, with its balancing acidity and flavours of melted, salted liquorice, black treacle and log fires. Amazing."

DWWA 2015, DECANTER, JUNE 2015
PEDRO XIMÉNEZ TRIANA

www.lagitana.es

MENTZENDORFF
wine shippers since
1858



MANZANILLA
LA GITANA

VINTAGE
NV

STYLE
Jerez Wine

BLEND OF GRAPES
100% Pedro Ximénez

WINEMAKER
Antonio Sanchez

ALCOHOL
15%

RESIDUAL SUGAR
360g/l

