La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Fermentación Lenta 2024
Ximénez-Spínola - 75 cl.



This is a unique wine, a real discovery, the fruit of the experiments of a family estate that never ceases to surprise us. It is made from Pedro Ximénez grapes.

Vinification
As its name indicates, this wine is the result of a slow fermentation. The grapes are harvested late, and in several batches, each batch being added onto the most, which slows the fermentation process. The the wine is aged on its lees for 6 months, with bâtonnage, in French oak barrels.

Storage potential
Drink as from: 2026
Best moment: 2026-2028
Until: 2030

To serve
Serve cool in a large glass.

Trial analysis
This is a dry wine, with a small amount a residual sugar. A real tasting experience. Its aromatic pallet is unbelievably rich. If the first impressive is very dry on the palate, it gets sweeter and rounder in the finish- this wien always takes you by surprise.

Wine style:
Atlantic, powerful gourmet wine

Assembly
Pedro Ximénez (100%)

Region:
Andalucía

Appellation:
D.O. Jerez-Xérès-Sherry

Wine estate:
Ximénez-Spínola

Biological

Description domain

This estate is unique by all standards. It is the only one in Jerez which has been dedicating itself to the sole Pedro Ximenez varietal, and this, since 1729. While most of the other sherry-houses in Jerez buy their grapes in Montilla-Moriles, Ximénez Spinola use their own PX grapes from Jerez. The house is famous not only for its wines, but also for its outstanding PX-based brandies. Unique indeed!