La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Licor de Brandy Tres Mil Botellas Solera 40°
Ximénez-Spínola - 70 cl.



Assembly
Pedro Ximénez (100%)

Region:
Andalucía

Appellation:
D.O. Jerez-Xérès-Sherry

Wine estate:
Ximénez-Spínola

Biological

Vinification
This brandy is absolutely unique both in its style and production. Whereas most brandies are made from the grape Airén or Palomino, this brandy is distilled from a sweet Pedro Ximénez wine. Distillation is done classically in copper stills (distilled 2x). It then matures in 750L chestnut barrels, which previously held sweet Pedro Ximénez wine. So this also gives the point sweetness. The brandy remains aged in this for 12 years. Of this, 2,100L is selected which will mature in American oak barrels for another 13 years. After this long and meticulous process, only 3,000 bottles are bottled annually.

Storage potential
Infinite!

To serve
In a conical glass at 18°

Trial analysis
Typical brandy colour, perhaps just a little deeper. Particularly complex aromas of sultanas, plums, apricot, toast and a sweet spiciness. On the palate, we experience a filmy but soft feel, despite the alcohol content. The subtle sweetness of the Pedro Ximénez solera adds to the complexity and depth. A unique brandy with a minute finish.

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!