La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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



All Ximénez-Spínola brandies are distilled from their Pedro-Ximénez wines, which makes them so special. In fact, most brandies from Jerez are either from Airén wines or Palomino wines. In addition, the élevage at Ximénez-Spínola is truly unprecedented. All this gives the brandies a unique style, particularly complex but at the same time very accessible. Pur plaisir.

Vinification
Traditional distillation in copper stills. Part of the distillate is aged in chestnut wood vats (750 litres). The entire ageing lot or criadera consists of 38 vats of 75 years old or more.

Storage potential
Unlimited.

To serve
At cellar temperature, in a Cognac glass.

Trial analysis
Nice brown colour. Grape, raisin and plum aromas - typical of Brandy casks. Well-balanced - the alcohol is never overwhelming. Nice salty notes and a soft, round 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!

Assembly
Pedro Ximénez (100%)

Region:
Andalucía

Appellation:
D.O. Jerez-Xérès-Sherry

Wine estate:
Ximénez-Spínola

Biological