La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

Lichtstraat
Verlipark Unit B.1.26
2400 Mol

+32 (0)14 45 13 03
info@labuenavida.be
www.labuenavida.be

Old Harvest 17°
Ximénez-Spínola - 50 cl.



This exceptional sherry-blend contains a 1918 Solera PX and a 1964 PX Oloroso!

Vinification
Wines from the small barrels or boats are selected and blended one year before bottling. The Oloroso PX is the major part of the blend. The wood tannins are rounded by the sweet PX, hence the perfect balance of this 'Old Harvest".

Storage potential
Unlimited!

To serve
Serve at 14°C.

Trial analysis
Dark, amber colour. Dense but shining. Complex aromas of cocoa, cinnamon, spices, gigs, sultanas, dried apricots… The mouthfeel is intense, but not too sweet. Some roasting notes appear in the finish (almonds, coffee) which is neither dry nor sweet. but somewhere in between. Some meditation wine!

Wine style:
Oxidative ageing (medium sweet)

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!