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

P.X. Muy Viejo Solera 1918
Ximénez-Spínola - 75 cl.



This Solera was started in 1918. Four generations of the same family have worked to arrive at this particularly complex Pedro Ximénez. A true legacy for the next generation that is proudly carried on.

Wine style:
Oxidative ageing (sweet)

Assembly
Pedro Ximénez (100%)

Region:
Andalucía

Appellation:
D.O. Jerez-Xérès-Sherry

Wine estate:
Ximénez-Spínola

Biological

Vinification
After harvesting, the grapes are laid out to dry on mats between the vines so that the grapes also have moments of shade as they dry and retain their acids. The slow dehydration of these grapes concentrates the sugars, acids and aromas. Of each tonne of grapes, 300kg eventually remain. These are then taken to the wine cellars in crates. Here, these dried grapes are pressed and eventually extract 200L of juice. Vinification takes place in open top oak barrels, which are covered after a while to slow down vinification and also preserve fresh fruit aromas. The wine is then further aged for 15 years in American casks and added to the Solera started in 1918. Each year, a small number of bottles are bottled (half of what is legally allowed) of this unique Solera.

Storage potential
Drink as from: 2026
Unlimited!

To serve
8-10°

Trial analysis
Intense and deep mahogany colour. Very intense and complex aromas like roasted coffee, dark chocolate, dried fruits like apricot, sultanas, plums. The alcohol content is hardly noticeable on the palate, but it is mainly the complex flavours that return here too. The sweetness is nicely balanced by fine acidity, with an endless finish and layered flavour structure.

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!