La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Exceptional Harvest 2024
Ximénez-Spínola - 75 cl.



Exceptional in every sense of the word. No other estate makes this type of wine: a dry late harvest Pedro Ximenez with only 12,5° alcohol.

Vinification
The grapes are harvested over-ripe (at least 3 weeks after the normal harvesting time). The yield, in terms of juice, is only half a litre per kilogram of grapes. After fermentation, by lowering the temperature, and without any adjunction of sulphur, residual sugar is between 20 and 25 g. Then the wine is aged on its leas, with a light bâtonnage, for 4 months in American oak botas that have already been used for olorosos.

Storage potential
Drink as from : 2025
Best moment : 2025-2028
Until : 2030

To serve
Serve cool.

Trial analysis
Golden colour. Honey, melon and botrytis notes, like a Chenin. Confirmation on the palate: a lot of fruit, a lot of softness too. A hint of toast and honey. A nice, lively bitterness in the finish. The ideal aperitif and dessert wine.

Wine style:
Sweet white wine with a good acidity

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!