



HARVEYS

Pedro Ximénez - Sherry Premium Range

One of the premium wines of the Solera system that was established in 1922. Made with PX grapes, sunny and pasted, selected from Pago de Macharnudo (Jerez Superior).
Graduation: 15.5%

Organoleptic characteristics

- Visual phase: dark mahogany wine, almost black, which has beautiful amber edges on the edges, leaving tears of great unctuousness in the glass.
- Olfactory phase: deep and voluptuous nose aroma, with a great aromatic balance between pacified fruit tones and toasted notes.
- Gustatory phase: balance between sweetness and acid, saline and bitter flavors.

Our recommendation

- Moment of Consumption: ideal wine to take as an aperitif or during meals, either alone. Perfect also for cocktails, highlighting its versatility and surprising with its flavor.
- Operating temperature: consume cold, preferably at 10 ° C.
- Recommended storage temperature: keep the bottle in a cool place (15-17) and in an upright position. Once opened, keep in fridge.
- Pairing: perfectly paired with blue cheeses of great intensity, such as Roquefort or Cabrales and desserts.
- Type of recommended glass: white wine glass.