

#76 PEDRO XIMÉNEZ JEREZ

SOURCE	Marqués del Real Tesoro
VARIETIES	Pedro Ximénez, fortified
AGING	Average age of 30 years
ALCOHOL	16%
SRP	\$80
PACKED	6 x 750 ml
RELEASE	Limited release, bottled July 2017



This old and pure Pedro Ximénez from Jerez is not new, since in 2008 we bottled a first release of this wine under no. 11 of the La Bota series. That one and the present edition have been the only two commercial withdrawals ever made from this solera.

La Bota de Pedro Ximénez 76 “Jerez” is an excellent example of a pure pedro ximénez—that is, never blended with oloroso or any other wine—produced in the Jerez style: fortified initially to 18.5% alc. and aged in butts filled only to 5/6 of their capacity, in order to enhance the complexity of oxidative notes. With time, the alcohol percentage has dropped to 16% alc.

The wine was sourced from a 12-butt solera in the Sacristía of Bodegas Real Tesoro filled in 2000 with a very old PX that had been carefully selected from the stocks of a by then disappeared small producer in Sanlúcar. Since then it has remained untouched, except the small release in 2008 for La Bota de Pedro Ximénez 11 “Jerez”, and by the time of this saca its average age was getting close to 30 years.

This sweet wine can be enjoyed on its own or side by side with traditional Spanish desserts (pestiños, torrijas, mantecadas, crema catalana, tocino de cielo...) or chocolate-based creations. Serve cool so that the temperature inside the glass evolves from 12° to about 16° C.

This is an almost indestructible wine that will grow with bottle age, especially once a bottle has been opened. The cork stopper must of course be carefully used for storage.

ACCOLADES

94 – #76 La Bota de Pedro Ximénez Jerez – Wine Advocate

95 – #76 La Bota de Pedro Ximénez Jerez – Wine Spectator