



VALDESPINO

— EST. 1875 —

# EL CANDADO

## PEDRO XIMÉNEZ

Originally, El Candado comes from two selected casks which were traditionally kept under lock and key as a family reserve before establishing its century-old solera. This is where it gets its unique name 'Candado' ('lock' in English). It is a unique sweet wine obtained from Pedro Ximénez grapes subjected to the traditional 'soleo'; a sun-drying process which turns the grapes into raisins. After pressing and fermentation, it undergoes long and careful ageing in oak casks, which guarantees the highest quality and finesse.

**GRAPE VARIETAL**  
100% Pedro Ximénez

**TYPE OF AGEING**  
Oxidative

**AVERAGE AGE**  
+ 10 years.

**ALCOHOL VOLUME**  
17%

**TOTAL ACIDITY**  
2,80 g/l.

**RESIDUAL SUGAR**  
420 g/l.

### TASTING NOTES

Intense mahogany.

Deep aroma of dried fruits (raisins, figs, sultanas) and subtle notes of roasted coffee beans (mocha) and sweet liquorice.

Smooth and velvety with a silky, long and rich after taste.

### ENJOYING

To enjoy with desserts, at cellar temperature or slightly chilled, delicious with dark chocolate pudding or poured over vanilla ice cream.



90

Robert Parker

93

Wine Spectator