



VALDESPINO

— EST. 1875 —

# NIÑOS

## PEDRO XIMÉNEZ

*Very Old and Rare Sherry 30 Y.O.*

Only a selection from the best casks of the Solera of PX El Candado are used to top up the youngest Criadera of this Sherry. Absolutely exclusive.

**GRAPE VARIETAL**

100% Pedro Ximenez

**TYPE OF AGEING**

Oxidative. Only 8 casks available.

**AVERAGE AGE**

Although classified as V.O.R.S. (very Old Rare Sherry – 30 YO) this wine is over 60 years old.

**ALCOHOL VOLUME**

% 15

**TOTAL ACIDITY**

5.7 g/l Tartaric Acid

**RESIDUAL SUGAR**

440 g/l.

**TASTING**

Very dark mahogany, almost opaque, very dense. Concentrated ripe fruit, raisins, dates, dried figs.

Molasses, roasted coffee and liquorice.

Rich, dense with silky texture. Very complex, with an appealing fresh

Acidity. Very long, elegant aftertaste.

**ENJOYING**

It is a dessert in itself. The best companion for dark chocolate desserts, ice creams with a strong flavor such as nougat, nuts and intensely flavored cheeses such as Cabrales or Blue Stilton.

98

