

## PX VIÑA 98

 **ÁLVARO DOMECCQ S.L.**

**OENOLOGIST:** Ana Real

**TOTAL PRODUCTION:** 12,000 bottles

### WINEMAKING

**VARIETY:** Pedro Ximenez

**HARVEST:** September

**TYPE OF WINE:** Pedro Ximenez

**AGEING:** The wine is aged for 4 years in 500-l American oak casks following the traditional ageing system of Jerez, soleras and criaderas

**WINEMAKING:** The grapes are left in the sun to dry and subsequently the juice of the raisins is extracted. Wine alcohol is added to stop the fermentation from triggering.

### TASTING NOTE:

Appearance: Mahogany colour and bright. Aroma: predominance of raisins; it also has slight nuances of wood. On the palate, it has an exquisite taste of raisins. It is sweet, without being sickly-sweet, with a good balance between acidity and sugar, notes of wood are present in the aftertaste. It is a persistent wine.

### TECHNICAL INFORMATION:

**ALCOHOL CONTENT:** 15% Vol.

**TOTAL ACIDITY:** 3.5 g/L (tartaric)

**RESIDUAL SUGAR:** 350g/L

### HISTORY OF THE BODEGA

In 1999 "Álvaro Domecq S.L." acquires the former Bodegas de Pilar Aranda and designs a strategy based on producing and marketing products with seals of quality and aimed at differentiating themselves from the extensive offer in the market. Towards this end, it starts acquiring the most excellent musts that its experts can select from the best bodegas within the Sherry sector.



**PRESENTATION:** 75 cl.

**BODEGA** Álvaro Domecq  
**D.O.** Jerez-Xeres-Sherry  
**VARIETY** Pedro Ximenez  
**AGEING** Aged for 4 years  
**OENOLOGIST** Ana Real