

BODEGAS HIDALGO-LA GITANA  
SANLÚCAR DE BARRAMEDA, SPAIN

# PEDRO XIMÉNEZ TRIANA

## DETAILS OF PRODUCTION

Droderigo de Triana was a local man who sailed with Columbus to the new world. He was in the crow's nest of the ship when the coast of what we now call the Americas, came into view. Pedro Ximénez Viejo 'Triana' is produced with grapes that are initially allowed to dry in the sun on straw mats, concentrating the sweetness of the grape juice. They are then pressed and vinified, before long ageing in soleras of American oak. The resultant wine is has a intense dark treacle colour and a rich and luscious texture.

## TASTING NOTES

Deep caramel in colour. Bursting with treacle, toffee, raisins and prunes. The palate is opulently sweet, a velvety texture with flavours of figs and caramel. The ultimate sticky wine.

## HOW TO SERVE

Serve slightly chilled. Pedro Ximenez of this quality can either be served on its own as a luxurious after-dinner drink, or as a dessert wine. Try with chocolate puddings, or even poured over rum and raisin ice cream!

*“THE VALUE FOR MONEY OF THIS UNCTUOUS CRUDE OIL BLACK, VISCOUS, HONEYED, FIGGY, TREACLY, PRUNE-LIKE AND RAISINY SWEET SHERRY – LIQUID CHRISTMAS PUDDING ITSELF – THAT WAS AGED IN CONTACT WITH AIR AND PRODUCED WITH SUN-DRIED, THIN-SKINNED PX GRAPES, CONCENTRATING THE SWEETNESS OF THE MUST, VERGES ON ABSURDITY. BOWLS YOU OVER WITH BOTH ITS STRENGTH OF FLAVOUR AND UNDENIABLE QUALITY.”*

JAMES VINER, TIMES OF TUNBRIDGE WELLS  
DECEMBER 2021

[www.lagitana.es](http://www.lagitana.es)

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1858



MANZANILLA  
LA GITANA

VINTAGE  
NV

STYLE  
Jerez Wine

BLEND OF GRAPES  
100% Pedro Ximénez

WINEMAKER  
Antonio Sanchez

ALCOHOL  
15%

RESIDUAL SUGAR  
360g/l

