



**SANDALO ORGANIC ESTATES**

1600 8th Ave STE A200, Tampa, FL 33605

info@sandaloestates.com | www.sandaloestates.com



## PEDRO XIMÉNEZ C11

### ABOUT PEDRO XIMÉNEZ C11

Pedro Ximénez C11 is a luscious sweet wine celebrated for its intense fruit concentration and velvety texture. Made exclusively from Pedro Ximénez grapes grown in the Montilla-Moriles region, this wine is produced using traditional sun-drying (asoleo) techniques that concentrate sugars and flavors naturally. The wine is then fortified and aged in American oak barrels using historic PX soleras, which impart complexity and a smooth, elegant finish.

### TASTING NOTES

Sweet and youthful with rich compote fruit flavors such as dried apricots, dates, fig bread, and honey.

### SOIL

The Pedro Ximénez grapes used for this wine grow in the Montilla-Moriles region, rooted in Albariza soil, a porous, calcareous, and chalky soil that plays a crucial role in the development of the vine. This soil type reflects sunlight and maintains cool temperatures around the vine roots, helping to preserve acidity and promote the concentration of sugars. Its excellent moisture retention supports the vine during hot summers, contributing to the intense, rich character and distinctive minerality of the Pedro Ximénez C11.

### WINEMAKING

Grapes undergo sun-drying (asoleo) for two weeks to concentrate sugars. The fortified mistela is aged in American oak barrels within ancient Pedro Ximénez soleras. It follows a 2-tier solera system with an average age of 5 years and two annual sacas.

### WINERY:

Bodegas Barrero

### COMPOSITION:

Pedro Ximénez

### APPELLATION:

D.O. Jerez-Xérès-Sherry

**ALC.:** 15%

**CAPACITY:** 500ML

