

THE
OXFORD
WINE
COMPANY

Valdespino, El Candado Pedro Ximenez 37.5cl

£13.99

Vintage:

Bottle Size: 37.5cl

Alcohol %: 18%

Country: Spain

Description: Dark and magnificently rich, this is made from Pedro Ximenez grapes which are dried under the hot Spanish sun, concentrating the sweetness to create a thick, dark grape must with intense raisin and molasses flavours.

Cepages: Pedro Ximenez

Group:

Sub group: Sherry

Colour: Sweet

Closure: Cork

Producer:

Website:

Organic/Bio Status:

Food / cocktail match: An excellent finish to a meal, matched with dark chocolate or salty blue cheese.

Food / cocktail recipe:

Press

Awards

Other Info: Valdespino stakes a claim as the oldest Sherry bodega, and it is hard to argue with six centuries of Sherry production as evidence. The family have been involved in making Sherry for around 700 years; exactly when they started up is not clear, the information lost in the mists of time. The family business is located in Jerez, in some of the city's oldest and most attractive buildings. Unsurprisingly practices here are traditional, most notable is the fermentation, which takes place in cask for the vast majority of the harvest. In addition the business



encompasses the bodega Manuel de Argüeso in Sanlúcar de Barrameda which is the source of the firm's Manzanilla.