

Don Guido 20 Year Old Pedro Ximenez

BACKGROUND

For over 130 years, Bodegas Williams & Humbert have been producing the finest sherries and brandies; as well as a diverse portfolio of spirits, utilizing one of the most traditional methods of ageing, the solera method. Founded in 1877 by Sir Alexander Williams and Arthur Humbert, Bodega Williams & Humbert has been considered to be one of the worlds most prestigious wine producers in the world. Located in the heart of Jerez de la Frontera, Bodega Williams & Humbert has more than 1,200 acres of vineyards, and the largest wine cellar in Europe. The family owned and operated Bodega has produced a great variety of high quality sherries, while maintaining the traditional methods of solera aging. Solera is a method of producing wines, where small amounts of younger wines are systematically blended with the more mature wines over a period of time. Produced using grapes dried under the sun for 15 days in the drying yards. Fortified until it reaches 18 C, after which it undergoes physical-chemical aging in the Criaderas y Soleras system for at least 20 years.

WINEMAKING & AGING

Grapes dried under the sun for 15 days in the drying yards. Must at high pressure in special presses, immediately fortified at 9° C. It is then decanted and filtered after the first cold treatment. Later it is fortified again until it reaches 18 ° C

TASTING NOTES

Mahogany-black. Characteristic Pedro Ximénez, raisin and fig aromas with round, underlying balsamic notes. Low acidity, almost syrupy sweet and with a long finish that leaves the sweetness and aromas in your mouth and nose for a long time.



ORIGIN

, Jerez, Spain

GRAPE VARIETIES

Estate grown Pedro Ximenez grapes from Jerez Superior, Pago Balbaina and Carrascal vineyards

SIZES

500ml

TECHNICAL DETAILS

ABV: 18%, RS: 380, Closure: Cork

