

pedro
ximénez



RELIQUIA

De Barbadillo

Wine can be a synthesis of some essential elements, one of which is time: More time, more history, greater quality.

Some wines transcend the natural age of man. These Sherries have undergone century long ageing in Barbadillo's old cellars, or 'bodegas', in silence, almost forgotten, and have evolved in to these vinous jewels, the Reliquias.

This unique wine originates from the casks of some old Pedro Ximénez that Don Rafael Terán Carrera left to Don Antonio Barbadillo Ambrossy at the end of the 19th century. These casks made up the solera system established in 1921 in the 'Petro' winery, which Don Antonio purchased just two days before he passed away.

This Pedro Ximénez is intensely dark and iodine black in colour. An exquisite array of aromas of dried fruits, prunes, figs and dates proliferate with a touch of molasses accompanied by antique oak. On the palate it is opulently sweet with an intense deep medjool date flavour and very long on the palate.

To round off a fine meal.

TECHNICAL CHARACTERISTICS

Alcohol content: 15.1% vol.

Total acidity: 6.8 g/L

Residual sugar: 420 g/L



BARBADILLO

DESDE 1821