



## Jojo de Lobo

### JOJO DE LOBO ORGANIC PEDRO XIMÉNEZ

With our organic line "Cielo, Tierra y Mar", we want to support the natural environment of the Costa de Cadiz and its conservation. Besides producing exquisite wines, their names will bring knowledge and awareness of this magnificent region and the need to protect it.

JOJO DE LOBO (scientific name: Cynomorium) is a perennial plant that is found in coastal saline habitats. It depends entirely on other halophytic species because it does not produce chlorophyll. It is a plant of millenary use, it has been attributed some healing and even magical properties. Its collection is banned to avoid its extinction.

#### DESCRIPTION:

Wine name : JOJO DE LOBO  
Grape variety: Pedro Ximénez  
Designation of Origen : D.O. Jerez-Xérès-Sherry

#### ANALYTICAL CHARACTERISTICS

Alcoholic degree: 15.5 ± 0.5%  
Sugar content: 420 g/l  
pH: 4.5  
Total Acidity : 3.8 ± 0.5 g/l  
Sulfates: Less than 50 mg/l

#### VINIFICATION AND AGEING

Ageing Process: Oxidative  
Time : 3 years  
15 x 500L butts in 3 stage solera system  
Aged in American oak casks  
Production process: Hand-picked, followed by approximately 20 days of sun exposure, for a slow and progressive grape dehydration. For every tonne of fresh grapes, only about 200 litres of raisin wine is obtained. It is fortified to 15.5 % and is matured in American oak casks in the traditional Sherry Solera system

#### TASTING NOTES:

Beautiful intense dark mahogany colour with subtle amber glints.  
On the nose, the raisin aroma dominates with notes of prunes, toffee, orange peel, chocolate, hazelnut, and oak hardwoods.  
Unctuous and soft on the palate. Long aftertaste where the taste of raisins and roasted oak are appreciated.

#### WINE PAIRING:

Full and balanced flavour. A wine for accompanying desserts with chocolate or with ice cream, and with cured and blue cheeses or foie.  
Ideal in the kitchen for the preparation of both desserts and reductions.

#### PACKAGING FORMATS:

Bottle capacity of 37.5 cl. in a box of 6 units  
Bottle capacity of 75 cl. in a box of 6 units.

#### STORAGE CONDITIONS:

Due to the ageing process, it can remain in perfect condition for many years once bottled.  
Store in fresh place.  
Recommended storage temperature, between 15°C and 18°C.  
Place the bottles upright  
Serve chilled: between 6°C and 10°C



# BARBADILLO

DESDE 1821