



Bodegas Delgado

Fundada en 1874



DELGADO 1874 Pedro Ximénez

BÁSIC DATA:

Name of the wine: PEDRO XIMÉNEZ DELGADO 1874

Origin: D.O. Montilla-Moriles

Oenologist: José Luis Delgado

Awards: Medalla de Oro Concurso internacional de Vinos Bacchus 2002.

Characteristics: Natural Sweet wine , dark ruby color, you get almost to the raisin soloing , the grape of the same name. The manufacturing process is delicate and costly , craft , and the very low yields and indicating nearly two kilos of grapes per liter of wine .

Subjected to aging , slowly increasing their color into boots , color going from dark ruby, almost jet hues. Genuine Honey is a dense wine , full of pleasant varietal aromas , a real feast for the senses , fragrant and fruity, soft in the mouth and not overbearing..

Consumption and Tasting: It is without companions , a perfect and repeatable dessert, along the day , after breakfast , lunch or snack. Real tonic, tired spirits up and helps recuperate after a long day of work.

PEÑIN Guide: " Very dark mahogany edge iodine. Smell deep raisin toast (baked bread) , hints of complex hearth (hazelnuts and cocoa). In mouth sweet , bitter way that compensates for sweetness, notes of figs and caramel aftertaste. "

TECHNICAL INFORMATION:

Grape: 100% Pedro Ximénez

Alcoholic Fermentation: 16% Vol.

Breeding: over 25 years.

INTENDED USE: For people aged 18 years or older to drink alcohol under the laws of the country of origin. Avoid consumption sensitive population to sulfites (SO2).

PACKAGING INFORMATION:

Label: 100 x 120 mm cream laid paper.

Against label: 60 x 82 mm cream laid paper.

Capsule: Old Gold.

Bottle: Jerezana de 75 Cl.

CONTACT DETAILS:

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DATA DISTRUBUTION:

Contact the winery.

