



# Nye brandyer fra Ximenez Spinola

D.O. Jerez - Spania

Lanseres i BU 6. november



Despite its centuries-old tradition, Ximénez Spínola is not a typical sherry bodega. It is still controlled by the descendants of the family who founded the winery in 1729 -something increasingly unusual in the area- and all its wines are made exclusively with Pedro Ximénez, in an area where Palomino is the dominant grape variety. José Antonio Zarzana represents the ninth generation of the house founded by Phelipe Antonio Zarzana Spínola. He is focused on quality and exclusivity - only limited and numbered editions from its annual solera selection are sold so it is arguably the winery with the smallest production in Marco de Jerez, an area covering the towns of Jerez, El Puerto de Santa María and Sanlúcar de Barrameda.

The winery sources grapes from its own 20 hectares of Pedro Ximénez vineyards grown organically (albeit without official seal) and works with natural sugars coming from the fruit's own fructose after sunning the grapes. This raising process reduces yields up to 30% of the total harvest .

## Brandy fra Ximenez Spinola

In 1948, in the midst of Franco's autocracy and with an isolated crisis-ridden country, José Antonios father found himself with three vintages worth of wine stored in his winery. As he could not sell the wine, he decided to take some old Pedro Ximénez chestnut butts for distillation thus producing one of the most well-known brandies in Jerez. Each bottle is numbered and signed by the hand of a Spínola, as dictated by tradition .

### NYHET – Brandy laget av destillert Cosecha (Ximenez Spinola søt vin)

When making our "Cosecha" sweet wine, exposure to the sun slowly and gradually dehydrates each grape grain, evaporating water and concentrating natural fructose. Only 200 liters of must are obtained for each ton of fresh grapes, which ends up giving the wine a very low final yield. This wine acquires 13% natural alcohol when fermented in French Oak barrels. Then we slow down the process of alcoholic conversion by covering the barrel in an airtight way, which favours the preservation of aromas and fruit flavours, which we do not want to lose due to oxidation. Finally we distil this wine and let the result rest again in wood.

In this delicate elaboration, we limit the aging to 8 months in the French Oak barrel of the same wine that we have distilled (Cosecha). On the "lees" of its wine fermentation and with a continuous battonnage that brings ripe fruit flavours and aromas, this Brandy - after a gentle filtration ,opens to a universe of scented sensations, full of flavours and aromas other than oak.

This elaboration starts from such a delicate raw material, that it is not worth waiting for the wood to hide its fruit emotions. It maintains the alcoholic degree at 40%, so that, despite that fruitiness, it maintains its character as a pure and authentic Brandy.

	Batonage	Diez Mil	Tres Mil	Cigar Club No 1
Type:	Brandy	Brandy	Brandy	Brandy
Årgang:	2018	Solera 1948	Solera 1948	Solera 1948
Antall flasker prod.:	14.250	10.000	3.000	650
Alkohol:	40%	40,00%	40,00%	43,00%
Volum:	70 cl	70 cl	70 cl	70 cl
Sukker/syre g/l:	33 gr. sukker	60 gr. sukker	100 gr. sukker	100 gr. sukker
Lagring:	8 mndr. franske fat	750 l 75 år gamle fat	Kastanje og am. fat	24 år i kastanje og amr. fat
Vare nr./utvalg:	12439601 - BU nov	7915701 - BU	1036001 - BU	12439501 - BU nov
VMP:	744,70	996,00	1.496,50	4.362,50



## Vin og sherry fra Ximenez Spinola

	Exceptional Harvest	Fermentation Lenta	Cosecha	Old Harvest	Vintage Anada	PX Muy Viejo
Type:	Hvitvin	Hvitvin	Søt vin	Halvtørr sherry	Sherry	Sherry
Årgang:	2017/2018	2017	2018/19	Solera 1964	2014	Solera 1918
Antall prod:	20.000	10.000	10.000	8.500	11.000	10.000
Alkohol:	12,50%	14,00%	13,00 %	17,00%	12,00%	15,00%
Volum:	75 cl	75 cl	50 cl	50 cl	37,5 cl	75 cl
Sukker/syre g/l:	22/5,0	4,5/5,0	200/5,5	50,00/6,0	400,00/4,5	400,00/4,5
Lagring:	4 mndr på bunnfall på brukte amerik. fat	6 mndr på bunnfall. 225-300 l fransk eik	Franske eikefat 10 uker	Eikefat	Eikefat	Eikefat
Vare nr./utvalg:	8069301 - BU	7915801 - BU	108371 02 - BU	6915402 - BU	74277 02 - BU	7819401 - BU
VMP:	294,10	380,20	278,60	314,50	264,10	690,20

