

SANDEMAN SHERRY ROYAL AMBROSANTE PEDRO XIMÉNEZ 20 YO

TYPE: Fortified CATEGORY: Pedro Ximénez V.O.S. COLOUR: White TONE: Mahogany

DESIGNATION OF ORIGIN: DO Jerez-Xérès-Sherry REGION: Jerez

COUNTRY OF ORIGIN: Spain

THE WINE

Sandeman Sherry Royal Ambrosante Pedro Ximénez 20 Years Old from a Solera established in 1894 is one of Sandeman's Rare wines. Its intense flavour combines lush, ripe fruit and age, epitomising the style of Sandeman Sherries.

TASTING NOTES

A wine with a dark, opaque mahogany colour, Sandeman Sherry Royal Ambrosante Pedro Ximénez 20 Years Old has a fragrant aroma. Full and vigorous in the mouth, it is both smooth and sweet, combining lush ripe fruit and age in a perfect balance. The intense raisin flavours are complex with a very long finish.

VARIETIES: Pedro Ximénez

STORE

Should be stored standing, avoid intense light and maintain a constant temperature of 10 $^{\circ}\text{C}\text{-}20 ^{\circ}\text{C}.$

SERVE

Sandeman Sherry Royal Ambrosante Pedro Ximénez 20 Years Old is ready to drink and does not require decanting. Serve chilled, between 10°C-12°C. Once open, it will remain fresh for up to 8 weeks.

ENJOY

Sandeman Sherry Royal Ambrosante Pedro Ximénez 20 Years Old is an ideal partner to full rich dark chocolate or mocca desserts, dry fruit cakes or intense vanilla ice cream.

TECHNICAL DETAILS

Alcohol: 17% | Total Acidity: 4,5 g/I (tartaric acid) | Sugar: 380 g/I | pH: 3,1

NUTRITIONAL INFORMATION

Alcohol: 13.5g/100ml | Sugar: 38g/100ml | Energetic value: 252Kcal (1056 kj)/100ml | Vegan:

No | Vegetarian: No | Gluten: No

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.



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