



## SANDEMAN SHERRY ROYAL AMBROSANTE PEDRO XIMÉNEZ 20 YO

**TYPE:** Fortified **CATEGORY:** Pedro Ximénez V.O.S. **COLOUR:** White **STONE:** 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°C-20°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 mocha desserts, dry fruit cakes or intense vanilla ice cream.

### TECHNICAL DETAILS

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

### NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 13,5 g | Sugars: 38 g | Energetic Value: 1055,8 kJ/252,3 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

### ALLERGENS:

Contains sulfites

### BOTTLER:

Bottled in origin for Sandeman Jerez, S.L., Jerez de la Frontera, Spain by R.E. 0202, CA, Spain

