Mira la Mar Pedro Ximenez NV



Region

The Jerez Region is situated in the north-eastern corner of the province of Cádiz, in the extreme south of the Iberian peninsular. Jerez de la Frontera is the largest city in the area and capital of the wine region to which it lends its name, just a few kilometres from Jerez, stands the historic town of El Puerto de Santa María and completing the `Sherry Triangle` is the home of Manzanilla; Sanlúcar de Barrameda.

Producer

Covi Jerez is a co-operative which represents growers from all of the Sherry Triangle. It is committed to respecting the vineyards and wine growers in the Cadiz province. In 2008, Covi Jerez decided to develop its own brand of wines, vinegars and dressings and enter the market to compete as another winery, they then created their high quality range of sherries `Mira la Mar`.

Tasting Notes

A naturally sweet wine made from sunripened Pedro Ximénez grapes aged oxidatively through a traditional solera system. A deep brown in colour with an intense nose of molasses, dates and prunes. The palate is full and sweet with flavours of treacle, raisins, candied peel and figs. Well structured and velvety in the mouth.

Food

Perfect when partnered with all types of dessets and blue cheese. Serve cooled between 12 and 14 degrees.

Technical Information

Country	Spain
Region	JEREZ
Grape(s)	Pedro Ximenez (100%)
Type	Fortified
Style	Luxurious
Oaked Style	Unoaked
Body Style	Full bodied
Sustainable	No

Dry/Sweet Style	Sweet	
Alcohol Content	15%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	Yes
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	No

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