

# Barbadillo Pedro Ximenez NV



## 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 desserts and blue cheese. Serve cooled between 12 and 14 degrees.

## Technical Information

<b>Country</b>	Spain	<b>Dry/Sweet Style</b>	Sweet
<b>Grape(s)</b>	Pedro Ximenez (100%)	<b>Alcohol Content</b>	17.5%
<b>Type</b>	White	<b>Closure Style</b>	Cork
<b>Style</b>	Luxurious	<b>Organic/Biodynamic</b>	No
<b>Oaked Style</b>	Not Set	<b>Allergens</b>	<b>Milk:</b> No <b>Egg:</b> Yes
<b>Body Style</b>	Full bodied	<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> Yes <b>Vegan:</b> No
<b>Sustainable</b>	No		



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