

# Vieja Solera Pedro Ximenez V.O.R.S. NV (Sherry Wine)



Bodegas Diez Mérito produces Sherry wines in a traditional system of soleras and criaderas, Brandy de Jerez, traditional vinegar and other spirits in their two historic bodegas, *El Cuadro* and *Bertemati*, in Jerez. Their holdings encompass over 500 acres of vines between 3 main vineyards, *Vina El Caribe* (in the historic pago of Añina), *Vina El Diablo* and *Vina las Mezquitillas*, mostly on the typical, chalky, albariza soil and all rated Jerez Superior.

The new millenium saw their release of one of the first commercialized V.O.R.S. wines, the Fino Imperial, new ownership by the Espinosa family of Jerez, and the production of a vermouth, based on a historic recipe.

<b>Appellation</b>	Jerez - Xeres - Sherry D.O.
<b>Grapes</b>	100% Pedro Ximenez
<b>Altitude / Soil</b>	
<b>Farming Methods</b>	Traditional methods, Vegan
<b>Harvest</b>	Harvested grapes were dried in the sun until partially raisined
<b>Production</b>	Dried grapes were pressed and fermented, following partial fermentation, the wine was fortified to 16% alcohol
<b>Aging</b>	Aged for more than 30 years in an old solera of Pedro Ximenez; 440 g/l residual sugar
<b>UPC / SCC / Pack</b>	8410051102509 / 28410051102503 / 6

## Reviews:

“Plenty of Christmas pudding character. Orange peel, nutty hazelnut character. Lots of wonderful muscated fruits - super sweet but decent balance.”

**95 points** *International Wine Challenge*; Gold Winner 2018

“Completing the line of very old wines there is one sweet wine, the NV Pedro Ximénez Vieja Solera, a VORS produced in the traditional way, with partial fermentation of the Pedro Ximénez grapes that have previously been dried out in the sun and fortified to 16% alcohol. The wine has 440 grams of residual sugar. It has a textbook nose of Pedro Ximénez from Jerez, very fragrant and open, with notes of candied orange, dried apricots, prunes and dark chocolate. The palate is full-bodied and very sweet with lowish acidity. You can have an open bottle and have a sip from time to time, as the bottle will keep - and even improve - once opened.”

**93 points** *The Wine Advocate*; Issue #216 – December 2014

“Deep brown colour ; concentrated aromatics of dates, chocolate, roasted coffee with rose petal note giving added interest ; great palate of dried fruits and nuts, lime zest accent, bracing acidity holding the flavours in check, lingering. Superb!”

**Gold** *International Wine & Spirits Competition (UK)*; Gold 2018

