

# Bodegas Juan Piñero, S.L.



## D.O. Overview :

**Under Vine** : 7,000 ha (17,297 ac)

**Vineyard Elevation Range** : 11-83 m  
(36-272 ft)

**Climate** : Predominantly Mediterranean  
with diverse microclimates

**Soil Types** : Chalk composition (Albariza)

**Primary White** : Palomino, Pedro Ximénez,  
Moscatel

## ORIGIN

D.O. Jerez-Xérès-Sherry  
Sanlúcar | Andalucía, Spain

## DESIGNATION

Pedro Ximénez

## VARIETIES

100% Pedro Ximénez

## ALCOHOL

15%

## PROCESS

Pedro Ximénez grapes are over-ripened in the vineyards to maximize the natural sugars. Additionally, the clusters are dried in the sun before pressing, further concentrating the sugar and acids. The intensely sweet juice undergoes a partial fermentation prior to oxidative aging. As Pedro Ximénez ages, it gains elegance and develops savory herbaceous and smoke aromas. This evolution takes years to develop. Aged for 7 years.

## TASTING

Very sweet and dark mahogany in color with fig and dried peach aromas. Despite a high sugar content, the velvety mouthfeel is punctuated by black pepper overtones and liquorice sharpness.

## WINERY

The history of this little bodega began in 1992, when Juan Piñero acquired a disused 100 year old bodega in the lower town of Sanlúcar; an area long famed for its Manzanilla. After repairs to the production and cellar space, and the purchase of some 1800 used casks and 400 casks of Manzanilla solero, production started on a range of sherries. A second bodega in Jerez was added in 2007, allowing the production of Fino and Oloroso sherries to complete the range. This is a fairly small bodega. In the typical style, high roofs and windows facing east and west take advantage of the winds and ranks of barrels stretch into the dim coolness.