

Bodegas Alvear Pedro Ximenez de Anada 2013



This full-bodied sweet wine looks and tastes like a sweet sherry. It has aromas and flavours of dried plums, raisins, toasty hints of allspice, and honey. Rich and intense in flavour, this wine has a smooth texture and a lasting finish.

The Producer: Bodegas Alvear

Warmer and more inland than Jerez, Montilla is Pedro Ximenez country and the grape is used for both dry and sweet wines. The latter are the most famous; thick, sticky, black-as-soot wines that coat your lips. Alvear's Solera 1927 tastes like all your Christmases have arrived at once. The C.B. Fino, which is made under the same flor yeast you find in Jerez, is a big surprise too.

Production note

The wine is made using grapes from a single vintage. They are picked, and the dried in the sun and kept in traditional tinajas for at least one year before bottling.

Full breakdown

Product Code:	18ALV2H2013
Country:	Spain
Region:	Andalucía
Sub Region:	Montilla-Moriles
Vintage:	2013
ABV:	16%
Colour:	White
Product Type:	Fortified
Bottle Size:	37.5 cl
Grape Variety:	Pedro Ximenez
Closure:	Natural Cork

How to sell this wine

Taste scale & description



Taste Test is our exclusive wine & customer profiling system. Wines are scored according to their power and intensity. The scale runs from 0 (luscious, sweet wines) up to 12 (full-bodied, intense dry reds).

You have a slightly sweet tooth and like wines that are ripe and juicy, rather than sharp and acidic.

How to say it

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Product guide note

This wine is made from Pedro Ximenez (or PX for short) grapes, which have been dried in the sun. Drying the grapes makes them really sweet and concentrated. This wine is matured for a long time and is dark, rich and opulently sweet.

Food match

Ice Creams and Sorbets, Chocolate