NÉCTAR



Type: Pedro Ximenez

Denomination of Origin:
DO Jerez-Xérès-Sherry

Grape Variety:
100% Pedro Ximenez

Ageing:
Average 8 years in American oak casks following the traditional Solera system

Alcohol: 15% vol

PH: 4.6

Total Acidity: 2.9 g/l (tartaric acid)

Volatile Acidity: 0.8 g/l (acetic acid)

Residual Sugars: 370 g/l

INTERNATIONAL Wine CHALLENGE 2016
FORTIFIED WINEMAKER OF THE YEAR

González Byass
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VINEYARD FEATURES

The vineyards in Jerez are unique to the area. The soil in Jerez is majority Albariza, a white soil which contains up to 60% chalk and therefore has a large capacity for maintaining moisture, very important given the long, hot and dry summers as irrigation is prohibited. The area has a unique microclimate influenced by the surrounding Atlantic ocean and rivers Guadalquivir and Guadalete. The prevailing winds are moist and warm, and now and again dry and hot levante winds from north Africa. Temperatures are warm with 70% humidity and annual rainfall is 600 litres/m2. The harvest in Jerez begins mid August and generally lasts for 3 weeks maximum. The Pedro Ximenez grape, although a white grape, is treated slightly differently as it is destined for sweet wines. The grapes are collected from the vine slightly later and they are then sun dried in a process called 'soleo' when the grapes bunches are laid out on esparto mats in the vineyard for up to two weeks. During this time the grape loses about 40% of its volume due to evaporation of water which causes concentration of sugars.

WINEMAKING

The Pedro Ximenez grape undergoes a strong press due to its dry state similar to olive oil production. The must then begins to ferment although stops at around 7% alcohol due to sugar stress. At this time the wine is fortified to 15% alcohol and then enters into the Néctar solera. The wine remains in cask for an average of 8 years following the traditional Solera system.

WINEMAKER´S NOTES

Néctar shows an intense ebony colour with iodine tones and intense legs due to high sugar content. On the nose rich aromas of fruits such as raisins, figs and dates accompanied by honey, syrup and fruit preserve. On the palate velvety and smooth with good acidity which alleviates the sweetness. Long and flavourful finish.

SERVING AND PAIRING

Serve slightly chilled in small wine glass. Néctar is an ideal dessert wine, perfect poured over vanilla ice cream or with black chocolate desserts. Also perfect on its own.

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