



PX CRUZ CONDE 1902

Type of Wine: Natural sweet Wine

Grape Variety: 100% Pedro Ximenez grape.

Alcoholic 15% Alc/Vol.

Graduation:

Contenido en azúcar: 380g/L.

Production process: Obtained from the Pedro Ximenez grapes made raisins. At the end of the summer, the grapes are spread out on mats to concentrate sugars, aromas and flavours. Then, the matured grapes are carefully pressed to obtain a raisin juice which will become the PX wine after several years in oak.

Aging: Oxidative aging by Solera and Criadera system during 5 years in American oak barrels in our hundred-years-old cellar. It is the most precious wine from our cellars, result of a long and delicate process exclusive to the sweet PX from Montilla-Moriles.

Tasting notes: Dark mahogany colour with intense aromas to raisin and fig. Very pleasant and characteristic on palate. Good match with blue cheeses and a wide range of desserts, vanilla ice cream and dark chocolate. Perfect as a dessert on itself.