



## ALEXANDRO Pedro Ximénez Sherry



REGION/ ORIGIN	Andalusia / Cádiz Sanlúcar de Barrameda	WINEMAKER	Fermin Hidalgo
VARIETALS	100% Pedro Ximénez	WINERY PARTNER	Hidalgo La Gitana
ALCOHOL	16%	VINEYARD(S)	El Cuadrado & Pastrana
FERMENTATION	Stainless steel	AGE OF VINEYARD(S)	30 years old
FORTIFICATION	Neutral grape spirit to 16%	SOIL TYPE	Albariza — chalky clay
TYPE OF AGING	Oxidative (without flor)	ELEVATION	100 meters
AGING SYSTEM	Solera y Criaderas Very old barrels	FARMING METHODS	Sustainable / Organic (not certified)
FILTER/FINING	Yes	AVERAGE TIME AGING	5 - 6 years
TOTAL SULFUR/ RS	31 mg/l 420 g/l	BARREL INFORMATION	550 — 800 liters ~ 100 years old
TOTAL ACIDITY	4.27 ph		

***Alexandros is the Ancient Greek form of Alexander, the first to set out and establish the Mediterranean. Also named after Estebe Salgado's brother Alex — this Sherry was born from both the ancient and the new.***

*Alexandro* was created to fill a niche in the market of Sherries that is really meant to introduce this incredibly complex beverage to a range of wine consumers that have yet to find a passion for the wonderful world of Sherry. Estebe Salgado is from San Sebastian, Spain, but has lived in the Washington DC area since college and started a Spanish wine import company called Tradewinds Specialty. This quickly led to a close relationship with the famous Hidalgo la Gitana Sherry house of Sanlúcar de Barrameda. In 2010 he partnered with them to create the Alexandro brand, focusing on a fresh and approachable style that is higher in acidity, a fantastic fit for cocktail programs, and at a sensational value that still gives everything this famous winery has to offer. Hidalgo is focused on the entire production of their Sherry from start to finish, beginning with very sustainable practices and organic farming of their own fruit, natural ferments for the base wines, as well as aging in their century-old barrels in their solera system. Bon Vivant Imports has now partnered with Tradewinds Specialty to bring the entire country this fantastic and very drinkable range of Alexandro Sherries.

***Biological aging = aging of 15% abv Sherry under a film of yeast known as 'Flor' with no oxygen exposure  
Oxidative aging = higher alcohol (17-18%) makes for aging without 'Flor' and full exposure to oxygen***

The *Alexandro Pedro Ximénez Sherry* is a wildly delicious and exuberant dessert style sweet wine made from 100% Pedro Ximénez grapes in the clay rich soils of Cádiz. The white grapes (don't be fooled by the color of the Sherry) hang on the vines for as long as possible to develop all the sugar possible before turning into wine. The grapes have such an intense concentration of sugar that it has a hard time fermenting, but once it reaches the desired sugar content, the wine is fortified to 16% alcohol for a long aging in the criadera system in an oxidative fashion (thus the dark almost rootbeer black color). The resulting Sherry is stunningly complex, with remarkable sweetness, and a rich date, fig, and black walnut character. Silky and beautifully textured, this PX is perfect for many types of dessert, intense blue cheese, 'syrup' for your pancakes, or sauce for your ice cream.