



PEDRO XIMÉNEZ

RARE SHERRY
NATURALLY SWEET WINE

1905

The Osborne family takes great pride in the wines of this Rare Collection, not only because they have passionately cared for them for decades, but also because every drop embodies their heritage and tradition. Not long ago, they decided to share these wines, releasing a selection in very limited quantities. More than wines; authentic oenological gems.

Drawn from a single-butt solera established in 1905. Over 100 years on, a thick caramel layer covers the oak that safeguards this sweet treasure.

VINTAGE
30 years (non-vintage)

GRAPE VARIETIES
100% Pedro Ximénez

ORIGIN
Jerez-Xerès-Sherry
70m - Pago de Montilla

CRAFTING & AGEING
The grapes were sun-dried over mats until raisined before being pressed in order to release small amounts of ultra-sweet juice from them. Aged in the traditional criaderas and soleras system for several generations. With time, evaporation resulted in the wine becoming more complex and concentrated, with over 45% residual sugar. The entire collection of 24

butts is divided into 3 criaderas and a single-butt solera.

ANALYSIS
Alcohol (°): 17 ± 0.8
pH: 3.2 ± 0.4
Total acidity (g/L): 4.5 ± 0.7
Volatile acidity (g/L): < 1.2
Residual sugar (g/L): 450 ± 50

AWARDS
Gold Bacchus · Bacchus (2019)
98 points · Wine Advocate (2007)
97 points · Guía Peñín (2018 and 2019)
97 points · Guía Proensa (2005)
96 points · Wine Advocate (2013)
Best enjoyed at: $16^{\circ}\text{C} / 61^{\circ}\text{F}$

NOTES
