



VENERABLE

VERY OLD RARE SHERRY
PEDRO XIMÉNEZ

1902

Over the decades, the Osborne family has steadily consolidated an unparalleled collection of Very Old Rare Sherries, which have been passionately nurtured with the utmost patience and dedication. More than wines; authentic oenological gems.

The year 1902 marked the foundation of this solera, which has created a wine worthy of veneration not only for its great age, but also for its luscious complexity.

VINTAGE
30 years (non-vintage)

The entire collection of butts is divided into 3 criaderas.

GRAPE VARIETIES
100% Pedro Ximénez

ANALYSIS
Alcohol (°): 17 ± 0.2
pH: 4 ± 0.4

ORIGIN
Jerez-Xerès-Sherry
Pago Montilla - 379m

Total acidity (g/L): 5 ± 1
Volatile acidity (g/L): < 1.2
Residual sugar (g/L): 400 ± 50

CRAFTING & AGEING
The grapes were sun-dried overmats 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 up to 45% residual sugar.

AWARDS
97 points Platinum · Decanter (2018)
Gold Medal · Decanter (2014)
Silver Medal · Decanter (2016)
97 points · Guia Peñín (2018)
92 points RP · Wine Advocate (2013)

Best enjoyed at 16°C/61°F.

NOTES
