

SOPLA PONIENTE



PX
ANTIQUÍSIMO

– EL COSCOJAL –

D.O MONTILLA MORILES

Winery Notes:

Bodegas Del Pino is located in Montalban de Cordoba in the Montilla-Moriles DO in Southern Spain. Manuel del Pino Cañete founded the company in 1935 with the aim of producing Pedro Ximénez sweet wine. Pedro Ximenez is grown here with a distinct future and a long journey from grape to bottle. Generally, once the crop is harvested, it is laid out in the sun to gain natural sugars through extra ripening. Once the grapes have reached raisin status, they are pressed several times to extract the sweet nectar. Lengthy time in barrel allow the Pedro Ximenez to gain more body, a mellow roundness and step closer to the end customer.

Wine Making Notes:

Average 70 years in American oak casks following the system of Soleras and Criaderas

Tasting notes:

High intensity of mahogany color. On the nose, high intensity, with notes reminiscent of nuts, dried figs, raisins, chocolates, coffees liqueur, and saline notes. Predominant character of oxidative notes of great complexity. In the mouth, it is very sweet, of medium acidity, high alcohol, high body. The intensity of flavors is high with hints of nuts, dried figs and raisins, chocolates, and coffees with a long finish of marked character to nuts and chocolates.



VINTAGE	N/A
WINE TYPE	White/ Sherry
VARIETAL	100% Pedro Ximenez
ALC.	15%
REGION	D.O.Montilla Moriles
SOIL	Albariza
PRODUCTION	500 Bottles



Cardel Wines

Importer & Wholesaler

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