

LEÓN XIII

ANCIENT AND HISTORIC PEDRO XIMENEZ

LEON XIII AND OUR PAPAL TRADITIONS

Our historical archive confirms the González family's tradition of selecting and bottling wine in honour of recently elected popes. The founder's son, Pedro Nolasco González de Soto, dedicated an old Sherry to the new Pope Leon XIII in 1878, as his father had done on the occasion of the election of previous Pope Pio IX (1846-1878) and later was done with Pio X (1903-1914).

ABOUT LEON XIII

This wine is a mid-19th century Pedro Ximénez Sherry, made before Phylloxera arrived to Jerez. Back then, more than 40 varieties of grape were grown in the region of Jerez. Leon XIII has not been fortified and its natural alcohol level is 9 degrees, which means that technically it cannot be considered to be a Sherry. It comes from a single butt containing just 80 litres, of which we will obtain around 90 bottles. Just 78 bottles will be released for sale and the remaining ones will be kept in the González family's bottle archive, El Aljibe.

TASTING NOTES

León XIII is a sweet wine that is light on the palate. It is surprisingly fresh and complex, with notes of dried fig, walnut, molasses, lacquer and coffee. Despite the long time it has spent ageing in the butt, it remains exuberant.

TECHNICAL INFORMATION

Style and grape variety: Pedro Ximénez

Alcohol: 9 %vol.

Volatile acidity: 0,57 g/l

Total acidity: 12,70 g/l

PH: 3,25

Residual sugars: 656 g/l

