

Delgado Zuleta Pedro Ximenez

BODEGA
DELGADO ZULETA
DESDE 1744



Pedro Ximénez



JEREZ



15% ABV



GENERAL INFORMATION

This Pedro Ximénez from Delgado Zuleta is a natural sweet wine made entirely from the Pedro Ximénez grape, also known as raisin wine. Partially fermented from dried grape musts, it undergoes 2–3 years of oxidative ageing in American oak barrels using the traditional solera and criadera system. With 15% ABV, it is the sweetest expression in the range, delivering an opulent, luscious style that balances richness with harmony and freshness.

TASTING NOTES

Dense and dark mahogany in colour, the nose is powerful, dominated by fresh raisin aromas and additional dried fruit notes. On the palate it is intense and unctuous, yet balanced by a subtle acidity that provides volume, persistence, and a harmonious finish. Its versatility allows for creative pairings beyond desserts, making it an ideal accompaniment to appetizers, cheeses, foie gras, or even stuffed meats, elevating both simple and elaborate dishes.

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