

Malaga Virgen PX Reserva de Familia

Bodegas
**MÁLAGA
VIRGEN**
desde 1885



Pedro Ximenez



MALAGA



15% ABV



GENERAL INFORMATION

Pedro Ximénez Reserva de Familia is a fine, fortified sweet wine made from 100% Pedro Ximénez grapes grown at Finca Vista Hermosa in Fuente de Piedra, D.O. Málaga. The grapes are carefully sun-dried on traditional "esparto" mats for approximately 10 days before being gently pressed with special horizontal presses to extract the dense must. Fermentation is initiated lightly and then halted by fortification with up to 15% alcohol. The wine is then aged oxidatively in medium-toast French Vosges oak barrels, giving it depth, complexity, and elegance. Gentle handling throughout production may result in natural precipitates, reflecting its artisanal quality.

TASTING NOTES

The wine displays a dark mahogany colour with amber highlights. On the nose, it is intense, revealing aromas of dried fruit such as dates, layered with subtle wood and toast notes. The palate is sweet and elegant, with a velvety, oily texture and a long, lingering finish. Best served at 16°C, Pedro Ximénez Reserva de Familia is ideal as a dessert wine or a luxurious accompaniment to rich desserts and cheeses.