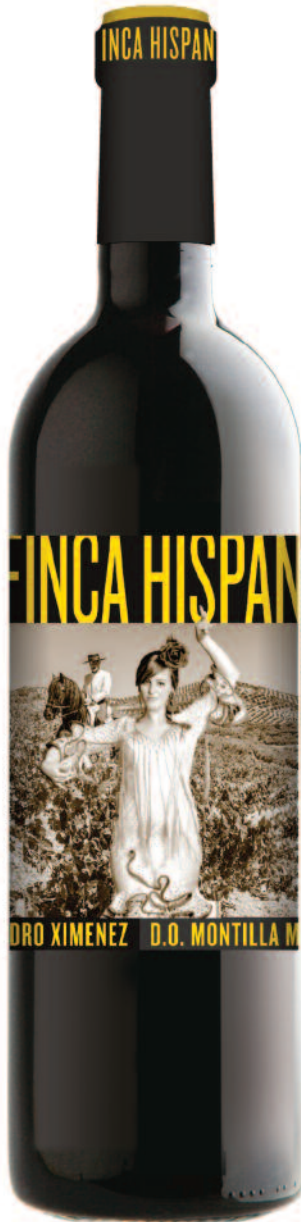


FINCA HISPANA

**Wines made with passion,
For people who are passionate about wine.**



Finca Hispana Pedro Ximenez, NV DO Montilla Moriles

Type of Wine: Desert Wine

Appellation of Origin: DO Montilla Moriles

Winery: La Aurora, Montilla, Cordoba

Varietal: 100% Pedro Ximenez. Vines are between 60 and 80 years old.

Terrain: The climate in interior of Andalucia is made up of a brutally hot summer, and a somewhat milder winter. The average temperature in December/January is 61° F. The annual rainfall is below 20 inches per year, and the soil conditions can only be described as poor.

Harvest: Hand picked and selected twice: initially in the vineyard, with a second selection on receipt at the winery.

Ageing: This Pedro Ximenez is made in the traditional Solera system. There may be as many as eight vintages in this wine!

Bottling: Bottled on the property.

Serving Temperature: Between 41° and 55° F

Alcohol Content: 15%

About the producer:

Marta Leiva Vilchez would like to share with you one of the true wonders of Spanish winemaking; this Pedro Ximenez, from the grape of the same name, is blended in the Solera system from eight vintages, with the natural sugars formed by late harvesting, followed by pacification (leaving the grapes out in the sun to dry for several days) before pressing and fermenting.

Tasting Notes:

Color: Amber.

Nose: Sweet, deep, rich jams with tobacco, leather and oak.

Palate: A spectacular dessert wine, that will remind you of prunes and rich jams. Drink a glass chilled with fine pastries. Prepare to be astounded!

Format: 500ml (case of 12 bottles)