

# Alvear Pedro Ximenez de Anada



<p> Warmer and further inland, Montilla is Pedro Ximenez country and the grape is used for both dry and sweet wines. </p>

## Tasting Note

Sticky sweet and full of caramel and brown sugar flavours, as well as toffee and hints of honey. This is rounded with notes of membrillo, the quince jelly they make in Andalucia.

## Full breakdown

Product Code: 00041464  
Country: Spain  
Region: Jerez  
Sub-Region: Montilla-Moriles  
Vintage: 2017  
ABV: 17%  
Bottle Size: 37.5cl